PARMELEE'S NEW PILLS VEGETABLE.

OUT OF SORTS.—SYMPTOMS: Headache, Loss of Appetite, Furred Tongue and General Indisposition. These symptoms, if neglected, develop into acute diseases. It is a trite saying that an "ounce of prevention is worth a pound of cure," and a little attention at this point may save months of sickness and large doctor bills. For this complaint take two or three of Parmelee's New Vegetable Pills on going to bed, and one or two for three nights in succession.

In fact, so great is the power of this medicine to cleanse and purify, that diseases of almost every name and nature are driven from the body.

For Inflammation of the Eyes, Eruptions of the Skin, Rough or Pimply Face, take from one to two pills regularly for a short time, which will reduce the inflammation and give a smooth and healthy appearance to the skin.

For delicate and debilitated constitutions these pills act like a charm. Taken in small doses, the effect is both a tonic and a stimulant, mildly exciting the secretions of the body, giving tone and vigor.

SLEEPLESSNESS IS DUE TO NERVOUS EXCITEMENT.—The delicately constituted, the financier, the business man, and those whose occupation necessitates great mental strain or worry, all suffer more or less from it. Sleep is the great restorer of a worried brain, and to get sleep cleanse the stomach from all impurities with a few doses of Parmelee's Vegetable Pills, gelatine coated, containing no mercury, and are guaranteed to give satisfaction or the money will be refunded."

TAKING THE LEAD.—Mr. F. W. Ashdown, Ashdown, Ont., writes:—"Parmelee's Pills are taking the lead against ten other makes which I have in stock."

THEY NEVER FAIL.—Mr. S. M. Boughner, Langton, writes:—"For about two years I was troubled with Inward Piles, but by using Parmelee's Pills I was completely cured, and although four years have elapsed since then, they have not returned."

Mr. John A. Beam, Waterloo, Ont., says: "I never used any medicine that can equal Parmelee's Pills for Dyspepsia or Liver and Kidney Complaints. The relief experienced was wonderful."

GOOD SATISFACTION.—Mr. W. R. Hayes, Arden, writes:—"Parmelee's Pills give the best satisfaction of any pill we sell, and we have a great many kinds. I have used them myself and I know they are good."

HOW TO CURE HEADACHE.—Mr. Finlay Wark, Lysander, P. Q., writes:—"I find Parmelee's Pills a first-class article for Sick Headache."

PRESENTED BY

COCKBURN BROS. Chemists
ST. ANDREWS, N. B.

Drugs, Medicines, Chemicals,

SPONGES, BRUSHES, PERFUMERY,

FANCY AND TOILET ARTICLES,

Dye Woods and Dye Stuffs Generally.

☞ Medicines warranted genuine and of the very best quality. Consumers will find our stock complete, comprising many articles it is impossible here to enumerate, and all sold at moderate prices.

Northrop & Lyman Co's

FAMILY Recipe BOOK AND GUIDE TO HEALTH

Published by

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PILLS

PARMELEES NEW VEGETABLE

CONTAINS MANDRAKE AND DANDELION FOR THE LIVER

MANY medicines have no effect on the system further than to act as a purgative. They neither cleanse the blood nor stir up the turbid liver to action, and frequently they injure the tone of the stomach and weaken the system.

It is altogether different with Dr. Parmelee's Pills, there is nothing more acceptable to the stomach. They give tone, and after using for a few days the invigorating change they effect is astonishing as well as pleasing to the weak and despondent, and for this reason they are specially recommended to the over-worked who have become despondent and melancholy.

They are just the pill to take if suffering with that excruciating agony that so many persons experience after partaking of a hearty dinner. They correct acidity, open the secretions, and convert the food partaken of into healthy nutriment.

THEY AID and assist nature in correcting irregularities that often disturb the healthy action of the vital powers either from change of diet, change of residence, or the different seasons of the year.

MANDRAKE AND DANDELION are two of the ten ingredients that enter into their composition. These, in addition to other specifics, make a combination that cannot be excelled for the liver, arousing it from torpor and congestion, and causing it to perform its functions with ease.

THE LIVER is a very important organ, and if it is not in perfect health it soon disturbs the whole system, as it is nature's great purifier by which the foul matter that has entered the blood is absorbed and converted into bile.

The most common malady connected with disorder of the liver is biliousness, from which many persons suffer habitually or for long periods. Biliousness is seldom dangerous, but it seriously interferes with the enjoyment of life and prevents a person from doing work with any vigor or satisfaction.

COLIC AND KIDNEY COMPLAINT.—Mr. J. W. Wilder, J. P., Lafargeville, N. Y., writes:—"I was subject to severe attacks of Colic and Kidney Difficulty, and find your Pills afford me great relief, while all other remedies have failed. They are the best medicine I have ever used."

THE MEDICINE FOR LIVER AND KIDNEY COMPLAINT.—Mr. Victor Augur, Ottawa, writes:—"I take great pleasure in recommending to the general public Parmelee's Pills as a cure for Liver and Kidney Complaint. I have doctored for the last three years with leading physicians, and have taken many medicines which were recommended to me, without relief, but after taking eight of Parmelee's Pills I was quite relieved, and now I feel as free from the disease as before I was troubled."

NERVOUS DEBILITY AND DISEASES OF THE LIVER AND KIDNEYS CURED.—Miss Emma L. Beach, Syracuse, writes:—"Physicians called my complaint General Nervous Debility and disease of the Liver and Kidneys. I tried various kinds of medicine for more than a year, without getting any relief. Most of the time I was not able to leave my room. My friends thought I had Consumption. I was advised to try Parmelee's New Vegetable Pills. I commenced by taking half a pill every night regularly for a week. My appetite began to improve, and I was stronger. I continued to take half a pill every, or every other night, for six weeks. They restored me to perfect health."

Mr. E. A. Cairncross, Shakespeare, writes:—"I consider Parmelee's Pills an excellent remedy for Biliousness and Derangement of the Liver, having used them myself for some time."

SMALL, BUT NONE BETTER.—Mr. Samuel W. Taylor, Rockland Station, N. B., writes: "Having an attack of Liver Trouble and Indigestion, as I had had several times in the past, I decided to try Parmelee's New Vegetable Pills, and I find them to be the best I have ever used. They give relief which has a more lasting effect than any medicine I have used, and they are easy to take, the pill and dose being small, and I believe them to be the best medicine for Liver Trouble that is to be found."

Sold by all medicine dealers at 25 cents.

NORTHROP & LYMAN CO., Limited,
Toronto,
Proprietors for Canada.

DR THOMAS' ECLECTRIC OIL

WORTH ITS WEIGHT IN GOLD

IT CURES

Rheumatism, Lumbago, Coughs and Colds, Lame Back, Neuralgia, Diphtheria, Sore Throat, Croup, Piles, Frost Bites, Burns, Asthma, Catarrh, Chilblains, Corns, Tooth, Ear and Headache, Bruises, Wounds and Sprains of every description on Man or Beast. Actually the Best External and Internal Remedy known.

INTRODUCE an article of merit, and immediately it is imitated. If it should be a medicine, you will find numerous preparations with a similar smell, put up in bottles generally a little larger, with labels and wrappers not unlike the genuine, and with names that sound very much the same as the original.

There are some men who have no originality in their composition, and these are the men who are always imitating. It is true you cannot give a greater compliment to an article than to imitate it, for if it did not contain merit of the highest order it would not be imitated.

The medicine that has been imitated the greatest number of times in Canada is Dr. Thomas' Eclectric Oil.

It was in 1871 this celebrated medicine was first introduced into Canada. It was easily introduced, for the sale of a bottle was soon followed by the sale of others. It gave such satisfaction to those using it, that they proclaimed its virtues to their neighbors, and in this way it became the most popular medicine ever sold in America. But just as soon as it became a household medicine numerous base imitations made their appearance, and in many instances these **worthless preparations** were pushed by dealers as being **just as good** as Dr. Thomas' Eclectric Oil, simply because they were making a larger profit out of the worthless compound.

A good business man, even if he did not possess any conscientious scruples, would not sell an imitation for the genuine, for he knows that he could not retain his trade if he followed dishonorable practices with his customers. Business competition is too keen to permit of a man forcing another to buy what he does not ask for, or giving him an inferior article. **When you want** the genuine, ask for Dr. Thomas' Eclectric Oil.

When you want a household medicine, one that will cure more complaints than any other, then ask for Dr. Thomas' Eclectric Oil.

If you fear Croup or Diphtheria, or your joints are stiff and sore, or Rheumatism is torturing you, use Dr. Thomas' Eclectric Oil.

If you are suffering from old sores, lameness, bruises or cuts, try Dr. Thomas' Eclectric Oil.

There never was a medicine sold in this country that gave as much relief to suffering humanity as Dr. Thomas' Eclectric Oil.

Buy Dr. Thomas' Eclectric Oil. Use Dr. Thomas' Eclectric Oil. It will ease your sufferings. It will give you relief. It will be to you, as it has been to thousands of sufferers, "**worth more than its weight in gold.**"

WORTH MORE THAN GOLD.—Mr. Thos. Mowat, Lower Fort Garry, Man., writes:—"My eight year old boy came home from school a few days ago so bad with croup we could not hear him talk, and in his efforts to get breath he caused bleeding of the nose. As an experiment I put fifteen drops of Dr. Thomas' Eclectric Oil on sugar, and told him to try and swallow it. He did so with a great struggle, and to the surprise of my wife and myself, he could talk all right in less than fifteen minutes after. Now, gentlemen, you say Dr. Thomas' Eclectric Oil is worth its weight in gold, but I say it is worth twice its weight in gold for any throat disease."

A WELL-KNOWN HORSE AND CATTLE DEALER SPEAKS.—Mr. E. Haines, Owen Sound, writes:—"For fifteen years I have been using Dr. Thomas' Eclectric Oil in my family, and I can say it is the best medicine we ever used. Our house is never without it. When on a trip to England I never fail to have a supply with me, as I am often troubled with a cough and also Bronchitis. I take about one quarter of a teaspoonful of the oil and it stops my cough and soothes me off to sleep. It is worth more than its weight in gold."

NORTHROP & LYMAN CO., Limited, Toronto,
Proprietors for Canada.

CONSTITUTIONS OF IRON are undermined and destroyed by lung and bronchial diseases consequent upon neglect of a cough. A foolhardy disregard of that warning symptom is, unfortunately, very common; and that is the main reason why consumption figures so conspicuously among the causes of premature death. A timely use, inwardly and outwardly, of Dr. Thomas' Eclectric Oil—a benign, pure, and undeteriorating antispasmodic, soothing and healing agent, endorsed and recommended by the faculty—is a sure, prompt, and inexpensive way of arresting a cough or cold. Besides being a pulmonic of acknowledged excellence, it is a matchless anodyne for rheumatic and neuralgic pain; cures bleeding or blind piles, sores and hurts of all kinds, and remedies kidney troubles and lameness or weakness of the back.

A GOOD MEDICINE.—Mr. Ira W. McIntosh, Gallingortown, writes:—"I have used Dr. Thomas' Eclectric Oil and I can recommend it as being a good medicine."

THE BEST FOR HORSES.—Mr. James Brown, Superintendent of Fishing Grounds, Hammond, N. B., says:—"I have used Dr. Thomas' Eclectric Oil for some years and find it the best horse remedy, particularly for scratches, that is in the market. I have never known it to fail me."

SAVED MONEY.—Mrs. F. J. Cross, Englewood, Ill., writes:—"I have used a great many bottles of Dr. Thomas' Eclectric Oil in my family and have great confidence in it for the cure of Colds, Sore Throat, Croup, etc. It saved me many doctor bills while in Canada, and I do not feel safe without it in the house," etc.

WHAT A BOY WRITES.—Master J. B. Bariteau, St. Remi, P. Q., writes:—"I am ten years old, and I have had catarrh since I was born. Having heard that Dr. S. N. Thomas' Eclectric Oil was a good medicine, I decided to use it. I continued using it until I was on the second bottle, when to my surprise I was completely cured. I told my little friend, Fred Raymond, about this Oil, and induced him to try a bottle for a Lame Back, which he suffered very much with, and to his great surprise one bottle cured him. I thank you very much for introducing such a good medicine."

STREET CAR ACCIDENT.—Mr. Thomas Sabin says:—"My eleven-year-old boy had his foot badly injured by being run over by a car on the Street Railway. We at once commenced bathing the foot with Dr. Thomas' Eclectric Oil, when the discoloration and swelling were removed, and in nine days he could use his foot. We always keep a bottle in the house ready for any emergency."

ULCERATED SORES FOR NINE YEARS.—Mr. Samuel Bryan, Thedford, writes:—"For nine years I suffered with ulcerated sores on my leg; I expended over $100 to physicians, and tried every preparation I heard of or saw recommended for such disease, but could get no relief. I at last was recommended to give Dr. S. N. Thomas' Eclectric Oil a trial, which has resulted, after using eight bottles (using it internally and externally), in a complete cure. I believe it is the best medicine in the world, and I write this to let others know what it has done for me."

A HAPPY RELIEF.—Mr. J. Savage, Boscurvis, N. W. T., writes:—"I can highly recommend Dr. Thomas' Eclectric Oil for curing Corns. I had a very bad one on the top of one of my toes for over twenty years and Eclectric Oil cured it. Thanks for the happy relief."

A SMALL QUANTITY.—Mrs. D. Morrison, Farnham Centre, P. Q., writing about Dr. Thomas' Eclectric Oil, says:—"Geo. Bell used it on his son, and it cured him of Rheumatism with only a few applications. The balance of the bottle was used by an old gentleman for Asthma, with the best results. It acts like a charm."

CAN RECOMMEND IT.—Mr. Enos Bornberry, Tuscarora, writes:—"I am pleased to say that Dr. Thomas' Eclectric Oil is all that you claim it to be, as we have been using it for years, both internally and externally, and have always received benefit from its use. It is our family medicine, and I take great pleasure in recommending it."

Mr. N. McRae, Wyebridge, says:—"It is used for colds, sore throats, croup, etc.; in fact, for every affection of the throat it works like magic."

COOKING RECIPES.

In the selection of the Cooking Recipes to be found in this book considerable time has been expended by an experienced cook; and we know our fair patrons will, after testing them, coincide with us in saying that they are of an exceptionally superior class of Recipes.

It has been our desire to make this book a valuable book of reference for those who wish to please the taste and at the same time add to the pleasures of home.

Clam Soup.—Cut salt pork in very small squares and fry light brown; add 2 small onions cut very fine, and cook about ten minutes; add 2 qts. water and 1 qt. clams. Mix 1 tablespoon flour with water, put it with 1 pint milk and pour into the soup and let it boil about 5 minutes. Butter, pepper, salt, Worcestershire sauce to taste.

Tomato Soup.—Peel, by pouring boiling water over them, a dozen fine tomatoes; cut them up, throwing aside the hard portions, take the fat from the surface of your soup stock, pour it off from the meat and sediment, add the tomatoes, and stew gently for half an hour; strain, rubbing the tomatoes through a sieve, return to the pot; add a little pepper and salt, a lump of sugar and a tablespoon of butter rolled in flour. Boil 10 minutes and pour out.

Corn Soup.—Cut the grains from 12 ears sweet corn and scrape the milk, add 1 qt. water; let it boil until quite done—30 to 40 minutes—then add 2 qts. new milk, and when it boils, stir in ¼ lb. butter rubbed into 2 tablespoons flour, pepper and salt; beat the yelks of 2 eggs in the tureen and pour the soup in boiling, stirring all the time.

Celery Soup.—Take a chicken, boil it all to pieces, and strain. The next day put into it small pieces of celery; simmer till thoroughly cooked; then add a cup of cream or milk; thicken it with a little flour; add pepper and salt.

Codfish Balls.—Take equal quantities of mashed potatoes and boiled codfish minced fine; to each ½ lb. allow 1 oz. butter and a well-beaten egg; mix thoroughly. Press into balls between two spoons; drop into hot lard, and fry till brown.

To Fry Salmon Steaks.—Put into the frying pan 1 oz. butter, then for each steak have ready a piece of writing paper, rub on one side with butter, lay the steak on the buttered side, and bring the four corners of the paper all over the steak, then put in the frying pan and cook with a moderate fire, the paper will become brown, but you will have all the fine flavor of the fish preserved; when cooked take off the paper and serve.

Broiled Fresh Mackerel.—Cleanse the fish, as for boiling split it open, so that when laid flat the back-bone will be in the middle; dust lightly with salt and lay on a buttered gridiron over a clear fire, with the inside downwards until it begins to brown; then turn it over; when done lay on a hot dish, butter plentifully, lay another hot dish over it, and let it stand two or three minutes before sending it to table.

Chili Sauce.—2 Red peppers and 2 onions chopped fine, 12 ripe tomatoes, skins taken off, 1 tablespoon salt, 1 of sugar, 1 teaspoon allspice, cloves, ginger and nutmeg, 2 cups vinegar. When the tomatoes, peppers and onions are thoroughly cooked add the spices and vinegar.

Oyster Sauce.—Oyster sauce is made in the same way as drawn butter, only putting the flour and butter into the oyster juice instead of water. Either cut the oysters in two or not; season with mace, salt, pepper.

Chicken and Oyster Croquettes.—Take equal quantities of chicken and oysters, chopped fine, with a cup of sifted bread-crumbs and a piece of butter; season with salt and pepper and, if liked, a piece of mace; moisten with 1 or 2 well-beaten eggs; form into long, slender rolls, and fry in lard to a light brown; serve on a napkin, and garnish with celery tops or parsley, and slices of lemon.

Stuffed Beefsteak.—Stuffed beefsteak can be prepared from a rather poor flank or round-steak. Pound well, season with pepper and salt, then spread with a nice dressing. Roll out and tie closely with twine. Put in a kettle a qt. of boiling water. Boil slowly 1 hour, take out and place in dripping pan, adding water in which it was boiled, basting until a nice brown, and making gravy of the drippings. It is delicious, sliced cold.

Potato Puff.—2 Cups cold mashed potatoes, 3 tablespoons melted butter, beaten to a cream; add 2 well-beaten eggs, 1 cup cream or milk; pour in a deep dish and bake in a quick oven.

Northrop & Lyman's VEGETABLE DISCOVERY

The Great Blood Purifier and Dyspeptic Cure

THE ingredients of this valuable "Discovery" are purely vegetable, and are gems from nature's garden. They have been culled, after careful study and practical test, by an experienced chemist, who thoroughly understands the value of each article of which it is composed.

It is not a vile mixture of liquor and worthless herbs, to be taken as a beverage by the wine-glassful, neither is it a pretended discovery of some wonderful herb growing in a distant land; but it is a Family Medicine, prepared from a Concentrated Extract of the finest medicinal herbs, to be taken in small doses, which act with magical effect upon the whole system.

WHEN WE CONSIDER how frail the human body is, that it is a delicate piece of mechanism, requiring careful attention, and then consider how indifferent most people are to the state of their health, the food they eat, the clothing they wear, and the irregular hours for repose, need we wonder that the human body is heir to so many ills? We grow old before we have reached the meridian of life, and all because we violate the laws of nature.

THE LIFE AND HEALTH of every person is dependent upon the blood that flows through their veins, and if that fluid is impure, you cannot expect to have that greatest of earthly blessings—good health. Allow the circulation to become sluggish and the blood becomes impure, and in consequence every part of your system is more or less affected.

The following are some of the diseases that owe their origin directly or indirectly to Impure Blood, viz.: Dyspepsia, Indigestion, Costiveness, Biliousness, Bilious Fever, Scrofula, Erysipelas, Inward Piles, Acidity of the Stomach, Nausea, Loss of Appetite, Diphtheria, Consumption, Bad Breath, Catarrh, Syphilitic Ulcers, Boils, Blotches, Pimples, Cancers, Abscesses, Tumors, Salt Rheum, Tetter, Ring Worm, Sick Headache, Dizziness, Liver Complaint, Dropsy, Jaundice, Scurvy, Kidney Complaint, Diabetes, Palpitation of the Heart, etc.

ALL THESE DISEASES are fed on Impure Blood. Remove that impurity and they immediately disappear. The question then is: How are you to eradicate the poison from the blood? We say by commencing the use of Northrop & Lyman's Vegetable Discovery, the medicine that marvellously hastens recovery from illness by enriching and purifying the blood, and driving from the system every trace of disease, giving tone to all the vital functions, and healthful glow to the cheek.

It requires but a single dose of Northrop & Lyman's Vegetable Discovery to prove that it is a genuine medicine. It possesses a decided taste of real merit in every drop, and immediately begins its work, quietly and effectually gathering up all the humors and poisons of the system, to be expelled with each active discharge. Possessing, also, the properties of a Tonic as well as a Cathartic, it is both cleansing and soothing to the stomach, and does not exert the injurious reactions upon the system which violent purges usually do.

THIS NEW DISCOVERY is composed of vegetable productions skillfully united together, thereby forming a compound which strikes at the root of all diseases arising from Impure Blood of whatever name or nature. Time and experience has developed more virtues in this medicine than in any one article that has ever been introduced.

In the preparation of this Family Medicine the following principles have been kept in view: 1st, That the Blood is the Life; 2nd, That all diseases arise from impurities of the Blood; 3rd, That Impure Blood is generated through imperfect digestion; and 4th, That proper vegetable purgation is the only mode for effectually eradicating obstinate diseases.

Sold by all medicine dealers at $1 per bottle.

NORTHROP & LYMAN CO., Limited,
Toronto, Canada, Proprietors.

Funnigrams.

THE most likely thing to become a woman—a little girl.

THE cheapest form of entertainment—entertaining an idea.

A PAPER that is always full of good points—a paper of needles.

THE philosophy of theft is based upon abstract principles.

THE gardeners are going into the business of making Spring beds.

GIRLS look upon the engagement ring as a very promising affair.

THOSE fellows who dote on their girls sometimes find matrimony a powerful antidote.

SPRING may be postponed on account of the weather, but that new Spring bonnet, never!

IT IS hard to say which is the most helpless, the little baby or the great big man when he is asked to hold it.

A GOOD GIRL, like a watch, is known by her works. Either of them may be really good without having a pretty face.

CHOOSE WISELY: then, having chosen, abide by your choice. The very idea of choice involves a discerning, a decision, a division between two. Having chosen, it is idle to lament that which has been given up.

HAPPINESS is not only a privilege, but a duty—not a mere outward good that may perhaps come to us, but an inward possession which we are bound to attain. When we remember the contagious character of happiness, the strength, courage, and hope it excites by its very presence, and the power for good it exerts in every direction, we cannot doubt our obligation to attain as much of it as possible.

HOW TO BE HAPPY.—Keep your temper. Gain a little knowledge every day. Make few promises, and speak the truth. Give full measure and weigh with a just balance. Consent to common custom, but not to common folly. Be cautious of believing ill, but more cautious of reporting it. Have courage to wear your old clothes until you can pay for new ones. Think of heaven with hearty purpose and strong hope to get there. Do good to all, that thou mayst keep thy friends and gain thy enemies. Count your resources. Find out what you are not fit for and give up wishing for it.

Northrop & Lyman's Beef, Iron and Wine

IF YOUR appetite is poor, and you are weak and languid, use this Beef, Iron and Wine to improve the appetite and restore to the system its exhausted power, and thus, by the general vigor which it imparts, create an appetite and restore the weak and broken down to health and strength, dispel gloomy spirits, enrich the blood, and tone up the whole system.

It is a preparation combining in a pleasant and agreeable form all the stimulating and nutritious tonic properties of the above-named ingredients, chemically combining the elements that make up the human system and are well calculated to supply and re-create the wasted body. Its agreeableness to the taste, restoring and invigorating properties, combined with its powers to vitalize and enrich the blood, render it peculiarly adapted for delicate ladies and children, many of whom object to bitter or nauseous tonics.

It is a most effective strengthener and restorative, and admirably adapted for impaired digestion. As a nutritious tonic it will be found invaluable in the treatment of impaired Nutrition of the Blood, and in all the various forms of General Debility.

Mr. Charles Whalen, Kearney P.O., writes: "In the spring of 1887 my six year old child was very delicate, with poor appetite, having had the diphtheria some four or five months previous. I feared I was going to lose her, as I had lost three children six months previous. On the recommendation of Mrs. McDonald, of Emsdale, we got a bottle of Northrop & Lyman's Beef, Iron and Wine, and in a very short time we noticed a decided improvement in her appetite, and by the time one bottle was used my child was quite smart and enjoying good health, for which I feel thankful.

CAUTION.—When buying Beef, Iron and Wine, don't take a poor article because it is cheap. The market is full of inferior goods—don't be imposed upon. If you want the best ask for Northrop & Lyman's Beef, Iron and Wine. Price $1 a bottle.

A FAMOUS woman once said, "There are no ugly women; there are only women who do not understand how to make themselves beautiful." This is absolutely true. There are none so plain or commonplace that they cannot remedy that defect to a very great extent.

Let the most beautiful woman in the land neglect her toilet, and those who were most loud in praises of her beauty, and were fascinated by her every action, will be the first to forsake her. Everyone is more or less fascinated, drawn and won by beauty. History and biography tells us of the wonderful influence exercised by beautiful women in all ages, and if the possessor is gentle, true and useful, she can command the love and homage of all. If a beautiful statue can ennoble and refine, a beautiful woman can accomplish infinitely more.

Do our fair readers wish to keep themselves looking fresh and young, to be admired by lover, husband or friends. Then let them try a bottle of the Persian Beautifier, and they will be charmed by the change that will follow. This celebrated toilet preparation has not reached its popularity by extensive advertising. It has become popular through the good words spoken for it by the ladies to their lady friends. Having once used it, they continue to use and recommend it, until it has become the most popular toilet article in the Dominion of Canada.

Persian Beautifier has marvellous power to soften and make the skin beautifully white and clear. It removes tan, freckles, pimples and roughness from the skin. It has no equal for changing the sunburnt face and hands to a pearly satin texture of beauty. It cools the skin and gives that healthy appearance so attractive in our well-known beauties, which makes it a very desirable and indispensable toilet preparation for ladies who do much boating or take much out-door exercise.

Persian Beautifier is warranted not to contain any ingredient poisonous or injurious to the skin. In fact, it is the great secret of beauty, and very justly deserves the reputation it has sustained for years as being entirely free from anything poisonous or injurious to the health or skin.

NORTHROP & LYMAN CO., Limited,
PRICE 50 CTS. Toronto, Proprietors.

Laughlets.

"IF I rest I rust," is a German proverb. "If I trust I bust," is a tradesman's version.

A FASHION writer says: "Low shoes are much worn." It is then time to get a new pair.

"WHAT makes Mrs. Blower so huffy and cross?" "She has just persuaded the minister to accept an invitation to dinner."

PAT.—"Say, Mike, why don't you buy a bicycle?" MIKE.—"Bekase if I want to walk, I'll walk standing up."

"DAPPLES is passionately fond of art," remarked the young man. "Yes," she replied, "and yet not fond enough to stop trying to make pictures."

FOWL LANGUAGE. JUDGE.—"You say that he used foul language toward you?" AUNT DINAH.—"Yass, sah, he done do hit. He called me an ole hen, sah."

"WHAT a change," exclaims a novelist, "one little woman can make in a man's life!" "Exactly," says a victim, "and what a lot of 'change' she requires in doing it."

A WISE HEAD.—A little boy in the geography class was asked why the days were longer in summer and shorter in winter. He explained that it was owing to the fact that heat expanded them in summer and the cold contracted them in winter.

AN OLD NEGRO who had business in a lawyer's office, was asked if he could sign his name. "How is dat, sah?" "I ask," the lawyer answered, "if you can write your name?" "Well, no, sah. I neber writes my name; I jess dictates it, sah."

SCENE—Pierhead on the Clyde, laborer has just finished giving the pier a coat of tar, and is singing very lustily. Traveller—"Man, Jock, doesna yon man sing awfu' weel for a laborin' chiel? I wonner if he kéns maisic?" Jock—"I daursay he dis, for ye can see for yoursel' that he unnerstan's fine hoo tae pitch a quay."

THE fashion of dyeing the hair is very ancient, and belongs as much to savage as civilized nations.

As age advances it is but natural that we should wish to hide the evidences as indicated by the presence of gray hairs, although gray hairs are not always a reliable indication of age, for we find severe trouble, or excessive grief is frequently the cause of the hair turning gray.

It is said that the auburn hair of Marie Antoinette turned gray in a single night, and many other cases might be mentioned of similar sudden changes.

Various means have been used for restoring the hair to its original natural color, or for changing the natural hair to a more desirable color. Very often these means have not been helpful to the hair. A cheap or common dye is easily noticed on the hair, and frequently is the subject of ridicule.

If you have to use a dye, it is very necessary that you should get the best, one that will not destroy or injure the hair, or give it a gray bleached look.

The standard Hair Dye in Canada is the Canadian Hair Dye, which has been the leading Dye since 1865, and at the present time it has a larger sale than all other hair dyes combined. This we think is conclusive evidence that it has given entire satisfaction. It is a very permanent Dye, which only requires renewing when the growth of hair becomes conspicuous.

Unlike many other preparations, it will neither rub nor wash off, and as it is complete in itself, it is much more convenient than those requiring two separate bottles.

This celebrated Dye is unequalled for changing both red and gray hair to a beautiful black or brown, as may be preferred, without in the least injuring the hair. Gentlemen will find it unsurpassed for obliterating white hairs among their whiskers, and for touching up the beard and moustache to any shade or color.

PRICE 50 CENTS PER BOTTLE.

Cooking Recipes.

Sweetbreads (broiled).—Parboil; rub them well with butter, and broil on a clean grid-iron. Turn frequently, and now and then roll over in a plate containing some hot melted butter. This will prevent them getting too dry and hard.

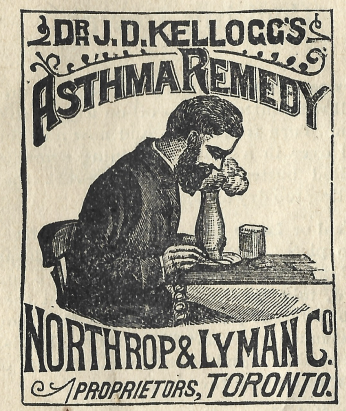
Veal or Lamb Pie.—Cut a breast of veal into pieces, season with pepper and salt, and lay them in your dish. Boil 6 or 8 eggs hard, take the yelks only, and put them into different places in the pie, then pour in as much water as will nearly fill the dish; put on the lid and bake it well. A lamb pie must be done in the same way.

Stuffed Eggs.—Take 10 eggs, boil hard, peel and cut off the small ends, then take out the yelks; rub into a bowl and mash well, then add a teacup bread-crumbs, teacup milk, in half a teacup butter, pepper and salt. Fill the whites with the dressing, and pour any that is over into a dish, and bake to a light brown.

Irish Stew.—Wash, peel and slice 12 good sized potatoes; place a piece of mutton at the bottom of a stewpan; sprinkle upon it a little shred onion, then put in the potatoes, shake them in the stewpan to make them as compact as possible, add some pepper and salt, and pour in just enough water to cover the potatoes; bake it slowly in an oven for about two hours, and serve in a deep dish—the meat in the middle and the potatoes placed around it. The meat may be cut up, if preferred, and baked in a covered tureen or hash dish, in which the stew may be served.

Escalloped Tomatoes.—Peel and cut across the tomato in slices about a quarter of an inch thick, lay layers of tomato, then sprinkling of fine bread-crumbs seasoned with pepper and salt, then bits of butter, repeat and end with bread-crumbs and butter. Bake an hour and a quarter.

Dressing for Salad.—3 Eggs, 1 tablespoon sugar, 2 tablespoons butter, 1 tablespoon salt, 1 of vinegar, 1 of mixed mustard. Beat the whites of the eggs separately, and add the last thing before pouring over the salad. Stir the ingredients together, and put the dish in a kettle of boiling water; stir till it thickens; when cold, add sweet cream (milk will do) enough to make of the consistency of boiled custard.



TO DESCRIBE the sufferings endured by Asthmatics is a task of greater magnitude than the writer can undertake. Some years ago he had an attack of it, and although it was only of short duration and comparatively mild, the experience was enough to satisfy him that Asthmatics endure an amount of suffering that is almost incredible, and in addition to the suffering there is the nervous dread that possibly before morning they will be aroused from their slumber by a distressing choking sensation that is so oppressive that it will smother them before they can reach the open air.

ARE YOU A SUFFERER? If you are, read what that wonderful specific, Dr. J. D. Kellogg's Asthma Remedy has done for others. We are not going to extol its merits, preferring to leave that to those who have used it. We only ask you to read the testimonials printed, and if they are not convincing enough, write us and we will send you further proof. We have letters from every Province in the Dominion and from every State in the Union, all bearing testimony to its value.

CAN WORK NOW.—Mr. B. Quackenbush, Lamor, Barton Co., Mo., writes:—"Before I began to use Dr. Kellogg's Asthma Remedy I could not do two days' work in a month, but now I am working all kinds of weather and it does not hurt me a particle. I thank God for such a remedy."

CAN SLEEP NOW.—Tener Hanes, Parish, Bullock Co., Ga., writes:—"After thirteen years of suffering with Asthma, and unable to get relief, I heard of Kellogg's Asthma Remedy and sent for a box, and you cannot imagine how glad I am to say that since using it I can rest every night. You cannot recommend it too highly to the afflicted."

SAVED FROM CHOKING.—Miss May Gilman, La Porte, Ohio, writes:—"God bless you, for I believe I would have choked to death before this but for Dr. Kellogg's Asthma Remedy. I try to have others, afflicted with Asthma, send for your never-failing remedy."

REMOVED THE TROUBLE.—Mr. Wm. Pitt, jr., Shanly, says:—"I thank you for what Dr. J. D. Kellogg's Asthma Remedy has done for me. I was a terrible sufferer from Asthma, but your medicine has removed the trouble."

INSTANTLY CURED—Mr. Anthony Donahue, St. Sylvester, P. Q., says:—"I had the Asthma and I used Dr. Kellogg's Asthma Remedy as directed and it instantly cured me."

CANNOT LIVE WITHOUT IT.—Mrs. R. Andrews, Gooderham, writes:—"I don't think I could live without Dr. J. D. Kellogg's Asthma Remedy. It gives me more relief than anything I have ever used."

DELIGHTED WITH IT.—Mr. Donald H. McKay, West St. Peters, P.E.I., writes:—"For sixteen years I have been afflicted with Asthma, but your valuable powder, Dr. J. D. Kellogg's Asthma Remedy, has done me more good than all the doctors I have consulted, or all the asthma remedies I have tried. Any of my asthmatic neighbors or friends who have given it a trial are delighted with it."

RELIEF IN TWO MINUTES.—Mr. A. Cocker, Bon Accord, N.B., writes:—"I suffered with Asthma for years, consulted over thirty doctors, and constantly growing worse, I was finally recommended by Mr. J. B. Adam of this place to try Dr. Kellogg's Asthma Remedy, and in two minutes I experienced relief. I now carry a box with me, and would not be without it on any consideration."

For Hay Fever, Bronchitis, Catarrh, Cold in the Head, etc., this remedy has been found of great value.

Whooping Cough has been cured by the use of Dr. Kellogg's Asthma Remedy. Some bad cases have been cured by burning a small quantity of it in the room for two or three nights after the little sufferers had retired.

Price 25 cents and $1 00. If you cannot get it from your medicine dealer, it will be sent on receipt of price by mail.

NORTHROP & LYMAN CO., Limited, Toronto.

Cooking Recipes.

Lobster Salad.—For a medium sized lobster take 2 tablespoons best olive oil to 3 of vinegar, 3 teaspoons mustard, a sprinkle of cayenne pepper, one hard-boiled egg. Mix together and garnish with lettuce.

Centennial Cabbage Salad.—1 Egg, 1 tablespoon sugar, 1 teaspoon salt, ¼ teaspoon cayenne pepper, 1 teaspoon mixed mustard, butter the size of an egg, ½ cup vinegar. Mix all together and set the dish in a kettle of boiling water till it thickens, stirring it all the time; chop the cabbage fine and pour the dressing over it.

One way to make Tomato Catsup.—Slice the tomatoes and sprinkle them with salt to extract the juice, stew it down until quite thick, and after straining through a colander, add sugar, a few cloves and pepper, mace and vinegar to your taste. Bottle and wax up tight.

Spiced Currants.—5 Lbs. red currants, 4 lbs. sugar, 1 pt. ground ginger, 2 tablespoons ground cloves, and 2 tablespoons cinnamon. Boil 2 hours or until quite thick. A nice sauce for cold meats.

Macaroni.—Soak a ¼ lb. macaroni half an hour in just water enough to cover it. Then put it in a buttered dish, add salt, butter and pepper. Grate over it about an oz. of cheese. Stir 2 eggs into 1 cup of milk and pour over. Bake 20 minutes. The appearance of macaroni is improved by laying strips of puff paste cut with a paste jigger over the top, crossing them as you would for a tart.

Relish for Cold Meat Luncheon.—Take 4 ripe tomatoes, divide in halves, and fill each with a little butter and bread-crumbs, salt and pepper. Add vinegar in the dish they are to be baked in.

To Cook Canned Salmon and Lobster.—Open the can by taking the top off, drain away the liquor, take a tablespoon butter, a teaspoon vinegar and a teacup boiling water; pour over the salmon, set the can in a pot of hot water and let cook for 20 or 30 minutes. Again drain off the liquor, let the salmon cool and pour over it a Mayonnaise dressing. Lobsters should be drained in a colander and left to air two hours.

Carrot Pudding—1 Cup grated carrots, 1 of grated potatoes, 1 of bread-crumbs, 1 of currants, 1 of suet, ½ of sugar, ½ of flour, a little salt, and a little milk. Boil the same as plum pudding, which it greatly resembles.

HOW A MAN SAVED HIS ARM.

A Window Comes Down on a Boy's Hand—A Girl Badly Scalded—Crushed between the Cars.

Mr. C. H. W. Baldwin, Lindsay, writes:—It is a pleasure for me to tell you what Dr. Thomas' Eclectric Oil has done for me and my family. There was a lump that came on my wrist, about three inches long and one and a half wide and half an inch thick. It pained me very badly, and I suffered greatly for three or four weeks. It was then moving towards my elbow. The doctors blistered it and exhausted their skill upon it, and at last decided I would need to have my arm amputated. I told my wife that I would try Dr. Thomas' Eclectric Oil first, and see what effect it would have on it. I got a bottle and applied the Oil as warm as I could bear it, and before I had bathed it more than two or three times I was relieved, and in a very short time Dr. Thomas' Eclectric Oil removed the lump entirely, and I have not been troubled with it since. The doctor did not know what to say when I showed the arm to him, and could not believe that Dr. Thomas' Eclectric Oil had removed the lump. I told him I preferred using the Oil to having my arm cut off. Then, again, my little boy was sitting at an open window, with his hand on the sill, when the window came down on his fingers. We at once thought of Dr. Thomas' Eclectric Oil, and having saturated some cotton batting with the Oil, we wrapped it around the fingers, and then put them between pasteboard to keep them straight. We dressed them afresh daily, and in about a week the black disappeared, and in two weeks the hand was healed.

My little girl upset a dish of hot gruel from a shelf down her neck, and scalded herself badly, but Dr. Thomas' Eclectric Oil cured her with only four or five applications.

Mr. Burk got his hand crushed on the railroad, and after he got over the accident and the hand healed up, the fingers were all doubled up and he could not open them. I got a bottle of Dr. Thomas' Eclectric Oil, and told him to bathe the fingers two or three times a day with the Oil, as warm as he could bear it, and in a very short time he could straighten the fingers and use the hand as well as ever.

Album Verses.

Gems of price are deeply hidden,
'Neath the rugged rocks concealed;
What would ne'er come forth unbidden,
To thy search may be revealed.

If recollections of friends brighten moments of sadness,
What fund of delight is here treasured for thee;
If advice and kind wishes bring goodness and gladness,
How perfect and happy thy future must be.

The tissues of the life to be
We weave with colors all our own,
And in the field of destiny
We reap as we have sown.

The massive gates of circumstances
Are turned upon the slightest hinge,
And thus some seeming pettiest chance
Oft gives the life its after tinge.

The large are not the sweetest flowers;
The long are not the happiest hours;
Much talk doth not much friendship tell;
Few words are best—I wish you well.

Make good use of time if thou lovest eternity, yesterday cannot be recalled; to-morrow cannot be secured; to-day only is thine, which, if once lost, is lost forever.

Though many miles apart
Our homes may prove to be,
Yet in the recess of your heart
Keep one kind thought of me.

Be kind to all; be intimate with few; and may the few be well chosen.

In after years when you recall
The days of pleasures past,
And think of joyous hours and all
Have flown away so fast;
When some forgotten air you hear
Brings back past scenes to thee,
And gently claims your listening ear,
Keep one kind thought for me.

Keep me in remembrance,
If in the darkness I should stray afar,
Like some lost traveller with no guiding star,
Be then still my true, sincere and loving friend,
And o'er all ills and trials to my life's end,
Keep me in remembrance.

UNTOLD MISERY.

What a well-known Commercial Traveller Suffered, and How he was Cured.

GENTLEMEN,—About five years ago I began to be troubled with Dyspepsia, and for three years suffered untold misery from this terrible complaint. I was at that time travelling for Messrs. Walter Woods & Co., Hamilton, and was treated by some of the best physicians in the country, but all to no purpose. I continued to grow worse. One day I was induced to try a bottle of Northrop & Lyman's Vegetable Discovery, and to my great surprise and joy, I soon began to improve. I continued to use this medicine, and when the third bottle was finished I found I was entirely cured; and as a year has elapsed since then, I feel confident that the cure is complete and permanent. To all afflicted with this distressing complaint I heartily recommend Northrop & Lyman's Vegetable Discovery, believing that the persistent use of it will cure any case of Dyspepsia. (Sgd.) T. S. McINTEE.

KIDNEY DISEASE CURED.—Mr. C. M. Wiggins, Young's Cove, N. B., says:—Northrop & Lyman's Vegetable Discovery completely cured me of hoarseness of six months' standing, all other remedies and prescriptions having failed to even help me. My wife having been troubled with kidney disease for years was cured by the same medicine. I cannot recommend it any too highly."

A GOOD REGULATOR.—Mrs. A. Shuler, 137 Fitch St., Syracuse, N.Y., writes:—I had Dyspepsia for three years and my blood was very much out of order when I commenced taking Northrop & Lyman's Vegetable Discovery. After taking three bottles I felt like a new person although in my 68th year, and I cannot thank you enough for what this most excellent medicine has done for me."

FIVE YEARS WITHOUT MEAT. — Mr. Clophas Longval, St. Camille, P.Q., writes:—"For twenty years I suffered untold agony with Dyspepsia. I spent large amounts for medicine but got no better. For five years I could not eat meat of any kind. Mr. Crepeau, merchant of this place, recommended me to try Northrop & Lyman's Vegetable Discovery. I commenced its use and I very soon had a relish for my food and could eat meat without any bad effects. I am now entirely well, and this wonderful and happy change has been effected by the use of three bottles only."

Cooking Recipes.

Good Plain Dough-Nuts.—5 Cups flour, 1 cup sugar, 1 tablespoon lard, 1 egg, a pinch of salt, flavor to taste; mix in the flour, first a teaspoon soda, and 2 of cream of tartar, then add the other ingredients. Use cold water or sweet milk for mixing. Fry in lard.

Lemon Sauce.—2 Cups brown sugar mixed to paste with butter the size of an egg, add 2 tablespoons cream or milk, stir well, and put in a cup of boiling water. Boil 15 minutes. Season with lemon or vinegar.

Pineapple Jelly.—Chop up 2 cans fresh pineapple, and pour on it 2 qts. boiling water. Add 4 teacups white sugar and the juice of 2 lemons; add a shilling box of gelatine to every 3 qts. water. Strain through a flannel bag, and put into jelly moulds.

Apple Snow.—Peel, core and quarter 12 apples, stew gently with a cup of cold water; when reduced nearly to pulp, turn into a dish; make a soft custard of 1 qt. of milk, 4 eggs, sugar and flavor to taste. When cold lay over the apples, and beat whites of 4 eggs with a ¼ lb. of powdered sugar, and heap lightly on top.

Tapioca Cream.—3 Tablespoons of tapioca, cover it with water, soak 4 hours, pour off water, put 1 qt. of milk over the fire. When it boils stir in the yelks of 3 eggs and a little salt. Stir it till it begins to thicken. Make frosting of the whites of 3 eggs, spread over the top and flavor with vanilla.

Custard Pie.—Yelks of 6 eggs, 1 cup sugar, 2 large spoons flour, 2 cups milk. Scald the custard. Bake the crust first, then fill with custard. Take the whites and beat to a froth, and add 3 tablespoons sugar.

Chocolate Blanc-Mange.—Dissolve 1 oz. gelatine in as small a quantity of warm water as will cover it; when melted put on the fire to dissolve; 4 ozs. of chocolate; do not let it scorch, and when liquid add 1 qt. new milk and ¾ lb. sugar. Boil 5 minutes, stirring constantly. Take off the fire, flavor with vanilla and pour into moulds.

Jelly Cake.—1 Cup white sugar, 1 cup flour, 3 eggs, ½ teaspoon soda, a teaspoon cream of tartar dissolved in 4 teaspoons cream, 1 teaspoon lemon. Mix together, and bake in jelly tins, in a quick oven.

Plum Gingerbread.—1 Cup butter, 2 cups molasses, 3 eggs, 1 cup new milk, 1 cup raisins, 2 cups ginger, 1 teaspoon soda. Bake moderately.

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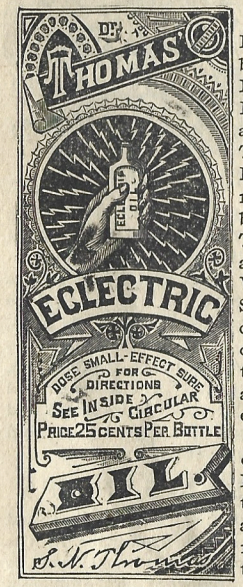
DR. THOMAS'
ECLECTRIC OIL



CURES Rheumatism, Lumbago, Lame Back, Neuralgia, Croup, Diphtheria, Colds and Coughs, Sore Throat, Piles, Frost Bites, Burns, Asthma, Catarrh, Chilblains, Corns, Ear, Tooth and Headache, Bruises, Wounds and Sprains of every description on man or beast. Actually the best External and Internal Remedy known.

CAUTION.—This cut represents our New Wrapper; take no other, and avoid all similar named articles, as they are worthless.

WE have frequently heard people say, when speaking of a proprietary medicine, "I have no faith in that medicine, it is recommended as a cure all." Possibly our readers have heard the same remark in reference to Dr. Thomas' Eclectric Oil when it was first introduced into Canada.

It was recommended to cure a great many complaints, and although Dr. S. N. Thomas, the discoverer of the formula, spoke in glowing terms about what it would do, we thought that he was placing too high an estimate on its merits, and it was only after we had introduced it and received evidences from those who had used it, that we became convinced that it was of even greater merit than represented to us.

In speaking with a physician lately, he said to the writer, "I know what Dr. Thomas' Eclectric Oil has done in curing diseases, and I know it is a wonderful medicine, therefore I am not afraid to prescribe it to my patients."

By subduing pain, removing swelling, and curing diseases that were considered incurable, Dr. Thomas' Eclectric Oil has dispelled scepticism and forced even those who were most prejudiced against it to acknowledge that it is the greatest remover of pain ever known.

ONE BOTTLE DID IT.—Mr. W. J. Kennedy, Estmere, C.B., writes:—"Dr. Thomas' Eclectric Oil has a ready sale here. I tried it myself in a case of bronchitis, where all other remedies failed, and was cured with one bottle."

USED FOR ALL AILMENTS.—Mr. Chas. G. Grimes, Walker's Point, Ont., writes:—"Dr. Thomas' Eclectric Oil cures so many different diseases that everyone uses it, and say it is the best medicine ever sold in this part of the country."

THOUSANDS LIKE HER.—Tena McLeod, Severn Bridge, writes:—"I owe a debt of gratitude to Dr. Thomas' Eclectric Oil for curing me of a severe cold that troubled me nearly all last winter."

IT NEVER FAILS.—Mr. W. J. Corbett, Creemore, writes:—"A few days ago a customer of mine came in with a sore throat, and his neck swelled to almost twice its usual size. In reply to my question as to what he was going to use for it, he said, 'I always use Dr. Thomas' Eclectric Oil.' I at once supplied him with a bottle, and he took a dose then and there, and applied some externally. Strange to relate, he felt relief before leaving the store, and stranger still, before night the swelling was almost entirely gone. I supplied Dr. Thomas' Eclectric Oil to a large number of parents during an epidemic of diphtheria, and everyone saved their children, while a number that I know of lost theirs after using other remedies. These facts speak for themselves, and the consequence is that Dr. Thomas' Eclectric Oil is in constant demand all the year round."

A WONDERFUL HEALER.—Mrs. W. J. Lang, Bethany, Ont., writes:—"I was one of the greatest sufferers for about fifteen months with a disease of my ear, similar to ulcers, causing entire deafness. I tried everything that could be done through medical skill, but found no relief. As a last resort I tried Dr. Thomas' Eclectric Oil, and in ten minutes found relief. I continued using it, and in a short time my ear was cured and hearing completely restored. I have used this wonderful healer successfully in cases of Inflammation of the Lungs, Sore Throat, Coughs and Colds, Cuts and Bruises, etc.; in fact, it is our family medicine."

NORTHROP & LYMAN CO., Limited,
Toronto.

Cooking Recipes.

Cookies.—A small cup butter, 1 large cup white sugar, 1 small cup sweet milk, 2 eggs, 3 teaspoons baking powder, and flour sufficient to make a soft dough. Put butter into flour, then add sugar, then the eggs well beaten, then the milk. Put baking powder in the dry flour before beginning to mix.

Strawberry Short-Cake.—1 Qt. flour, 5 teaspoons baking powder. Mix the powder well in the flour, with a little salt and 2 tablespoons sour cream if you have it, if not 1 tablespoon butter. Mix with sweet milk. Mix as soft as you can, roll out and cut. When baked split and butter, have the strawberries or any other fruit bruised with sugar and lay in between.

Mince Meat.—1 Lb. raisins, chopped fine, 1½ lbs. currants, ½ of brown sugar, 2 lbs. apples, minced fine, 1 teacup sweet cider, 2 nutmegs, ½ teaspoon cinnamon and allspice, ½ cup molasses, ¼ lb. lemon and citron peel, 1 tablespoon mixed essence, 1 lb. lean beef, minced, mixed fine, ½ lb. suet, minced fine.

Lemon Pie.—Yelks of 3 eggs, 1 cup white sugar, 1 cup milk, 1 large lemon (grate the rind, cut off the tough skin and chop the pulp), 1 tablespoon cornstarch or flour. Fill a rich crust with this; beat the whites of 3 eggs to a stiff froth; add 4 teaspoons white sugar, and when baked spread this on the top and bake lightly.

To Keep Lemons.—Let them lie loosely uncovered on a wire tray that will permit circulation of air on all sides and underneath. Keep them in a dry and cool room.

Mixed Pickles.—½ Gallon best vinegar, 2 ozs. currie powder, 2 ozs. salt, 2 ozs. mustard, 1 oz. garlic, 1 oz. pale turmeric, a few small red peppers—for gherkins, cauliflowers, or anything else you wish to pickle.

Tomato Catsup.—½ Bus. tomatoes, peel them and strain them, then add 1 tablespoon ginger, 1 of cloves, 2 of cinnamon, 1 teaspoon red pepper, ⅔ cup salt, 1 teaspoon mustard, 1 pt. vinegar, a few onions. Simmer slowly 2 or 3 hours.

Chow-Chow.—1 Peck of green tomatoes sliced, sprinkled with salt. Let them stand over night. ½ cup grated horseradish, 4 peppers, 6 onions, 1 lb. sugar, 2 tablespoons cloves, 2 tablespoons of allspice, vinegar enough to cover. Boil until the tomatoes are tender.

Currant Wine.—Strain the currants, which should be perfectly ripe; to each qt. of juice put 1 qt. water and 4 lbs. sugar. Stir the whole well together, and let it stand 24 hours without stirring; then skim and set in a cool place, where it will ferment slowly; let it remain three or four days, and if it becomes clear it is fit to bottle.

White or Green Plum.—Put each one into boiling water and rub off the skin; allow a lb. of fruit to a lb. of sugar; make a syrup of sugar and water; boil the fruit in the syrup 20 minutes; let the syrup be cold before you pour it over the fruit. If you do not wish to take off the skins, prick them.

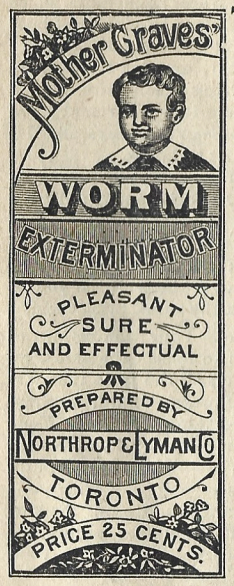
Canned Tomatoes.—Pour boiling water over the tomatoes to loosen the skins, remove these, drain off all the juice that will come away without pressing hard, put them into a kettle and heat slowly to a boil. Your tomatoes will look much nicer if you remove all the hard parts before putting them on the fire, and rub the pulp soft with your hands. Boil ten minutes, dip out the surplus liquid, pour the tomatoes boiling hot into the cans, and seal. Keep in a cool, dark place.

Choice Gingerbread.—2 Cups Orleans molasses, 1 cup brown sugar, 1 cup lard, 2 cups sour milk, 1 teaspoon soda, 1 teaspoon cream of tartar, 1 teaspoon ginger, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 eggs. Add currants, raisins, citron, if you like.

Wheatmeal Gingerbread.—1¼ Lbs. wheatmeal, 1 lb. treacle, ¼ lb. sugar, ¼ lb. butter, ¾ oz. carraway seeds (bruised), ¾ oz. ginger, ¾ oz. lemon peel, ½ pt. new milk, 1 teaspoon soda. Bake in a very slow oven.

Chicken Loaf.—Boil a chicken until it will come readily from the bones, boiling down the broth until there is but little left. Chop the chicken when cold, adding the jellied broth; chop or crumble fine bread, and add to the chicken, with 2 eggs (raw), pepper, salt and mace to taste. Work the whole into a loaf, glaze with white of egg and cover with crumbs, put in the oven and cook until brown. To be cut in slices and eaten cold.

French Mode of Warming Veal.—Take cold meat left from a roast, cut into small pieces, season with salt, pepper and a little grated nutmeg or mace, sprinkle with a little flour. Put in the frying pan a little milk and any gravy or jelly left, then put in meat and the white of 1 egg well beaten, then remove from the fire and stir in the yelk of 1 egg.



THE usual symptoms of Worms in children are indigestion, irregular appetite, moaning and restlessness during sleep, grinding of the teeth, swelling and hardness of the abdomen, with frequent slimy stools, countenance pale, picking at the nose, offensive breath, low spirits, irritable and feverish, frightful dreams, headache, pain in the stomach, urine turpid, convulsive fits, and a gradual wasting away of the flesh, etc. When any of these symptoms are noticed, do not delay in getting relief for the sufferer.

Worms attack all ages, from the youngest up to the adult, but more frequently between the ages of three and ten years, and are no respecters of persons; the rich and the poor, the proud and the humble, alike have to seek relief from their ravages. They are not only a cause of disease, but by their irritation aggravate all other diseases. Their presence deranges the whole system, causing the strong to grow feeble, and the glow of health to fade from the cheek.

In administering medicine to children, one important thing is to get something that will be pleasant to the taste, and at the same time effectual in accomplishing the end desired. In

MOTHER GRAVES' WORM EXTERMINATOR

these two desirable qualifications are to be found. It is put up in the form of a syrup, and is so agreeable that children will not refuse it; in fact so pleasant that it will have to be placed beyond their reach or they will empty the bottle.

This medicine does not require the help of any purgative medicine to complete the cure. It effectually destroys the worms, and removes the nests in which their young are deposited, thus relieving the sufferer of their injurious effects.

A HEALTHY CHILD NOW. — Madam Heldege Marien, St. Roch L'Achigan, P.Q., writes: "I had a child troubled with Worms. My neighbors thought she would die; tried two doctors and all known remedies without getting relief. Mrs. Joseph Laurier recommended me to try Mother Graves' Worm Exterminator. I got a bottle, and after the first dose noticed an improvement, and before one bottle was used my child was well, and is now strong and healthy."

MARVELLOUS RESULTS.—Mr. Benjamin McKenzie, Kimberley, writes as follows:—"About three months ago, our child, 18 months old, was taken ill, followed by a fit. Suspecting that worms were the cause, we got a bottle of Mother Graves' Worm Exterminator, and we had only given a few doses when the result was marvellous, an extraordinary number of large Worms having been expelled."

Mr. L. A. Purdy, of Brighton, says:—"My little daughter was very much afflicted with Pin Worms, but a few doses of Mother Graves' Worm Exterminator destroyed them."

Mr. Geo. Burke, Quebec, writes:—"I have used Mother Graves' Worm Exterminator, and found it the best thing I ever used for Worms."

WOULD NOT USE ANY OTHER.—Mr. Henry Benoit, Port Lambton, writes:—"In the year 1888 my eldest boy was very ill and we could not tell what was the matter with him. Our doctor attended him, but was unable to do anything for him. We had no hopes of saving him. A friend thought it might be Worms that ailed him, advised me to get a bottle of Mother Graves' Worm Exterminator. I followed his advice, and one bottle restored him to health, and in 1892 my second boy was taken sick, and was for a long time ailing until I tried this same medicine: Before one bottle was used we saw a decided improvement. It expelled eleven worms from six to eight inches long. Thanking you for the benefit my family has received from the use of Mother Graves' Worm Exterminator. And hoping that others may derive as much good from its use."

Prepared by
NORTHROP & LYMAN CO., Limited,
Toronto, Ontario.

PRICE, - 25 CENTS.

Brieflets.

THE wearing of green veils is said to be injurious.

IN battle only one ball out of eighty-five takes effect.

THE folding envelope was first used in the year 1839.

THE piano was invented by Christofali in the year 1711.

BELLOWS were invented in Egypt fifteen centuries before Christ.

COVERED carriages were first used in England in the year 1580.

ENGLISH books were first printed by Caxton in the year 1474.

THE Chinese gardeners are the most expert fruit growers in the world.

HISTORY fails to record that any Indian has ever been killed by lightning.

THE circular saw was invented by Bentham, an Englishman, in the year 1790.

THE largest diamond in the world is the Rajah of Borneo, weighing 367 grains.

IN the dreary deserts of Arabia the rosemary and lavender flourish to perfection.

CIVIL administration costs the inhabitants of Great Britain £2 2s. 7d. per head.

HOLLAND claims the distinction of first having made bombshells in the year 1495.

THE cocoon of a healthy silkworm will often yield a thread 1,000 yards in length.

ON a level plain a man between five and six feet high can see for about three miles.

MACHINES for making tacks were first made by Thomas Blanchard in the year 1806.

SOME of the Comstock mines are so deep that no means have yet been devised to overcome the excessive heat.

GLASS mirrors were first made by the Venetians in the thirteenth century. Previously polished metal was used.

THE catacombs at Rome contain the remains of about six million human beings; those at Paris of some three millions.

PAPER stockings have been invented in Germany which absorb the perspiration of the feet and keep them warm and dry.

BOILED rice takes an hour to digest, and boiled suet of beef five hours and a half. These are the extreme limits for ordinary edibles.

Cooking Recipes.

French Dish.—Cold meat and hard boiled eggs, chopped fine, mustard, vinegar, a little butter, red and black pepper, salt; 3 eggs for medium-sized side dishful. Put in the seasoning to suit taste.

Curried Eggs.—3 Hard-boiled eggs, 1 oz. butter, ½ lb. flour, ½ pt. milk, pepper and salt, 1 dessertspoon currie powder, 1 teaspoon vinegar. Cut the eggs in slices, melt the butter, stir in the flour, add the milk, stir until it boils, add currie powder, sugar, vinegar and eggs.

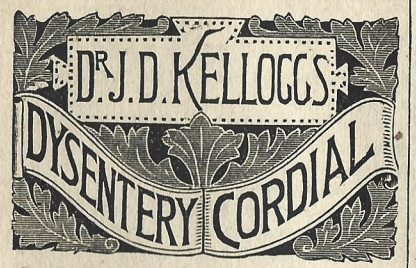
Plain Pancakes.—Whisk 2 eggs thoroughly and pour them into a bowl containing 4 tablespoons flour. Beat the mixture until it is smooth and quite free from lumps, then add a pinch of salt and ⅜ pt. new milk. Let the batter stand in a cool place for an hour or two, then fry the pancakes, using ½ oz. dripping for each pancake.

Light Rye Tea-Cakes.—1 Pt. sweet milk, 2 eggs, a tablespoon brown sugar, and a large pinch of salt. Add enough rye-flour to make it as stiff as common griddle cake batter. Bake ½ hour in common gem pans.

Plain Seed Cake.—2 Lbs. flour, 1½ lbs. treacle, nearly 1 oz. ground ginger, ¼ lb. butter, ¼ oz. caraway seeds (ground) a little candied lemon-peel cut fine. Mix all well with the flour, warm the butter and mix well with the rest; dissolve in boiling water a large teaspoon carbonate of soda and stir well into the treacle, add to the other ingredients, work all thoroughly together, and bake in a buttered tin 2 hours, in rather a slow oven.

Rice Blanc-Mange.—Soak the thin rind of half a lemon in a qt. of milk till it is pleasantly flavored; or, if preferred, drop into the milk a few drops of almond or vanilla flavoring; mix ¼ lb. rice smoothly with a portion of the milk, add the rest gradually together with a slice of fresh butter and a little sugar, and put the whole into a saucepan; stir it over the fire and let it boil for about ten minutes, or until it leaves the side of the pan. Turn it into a damp mould and let it stand in a cool place till it is set.

Milk Toast.—Having toasted the bread nicely, spread it with butter, make some milk hot, add a small piece of butter and a little salt to it, then pour it over the toast and serve: Or, lay toasted bread in a dish or deep plate, put a teaspoon salt and a teacup of butter. Make it boiling hot, then pour it over the toast.



A Sure Cure for Dysentery, Griping Pains in the Bowels, Diarrhœa, Cholera, Summer Complaints, etc.

THESE diseases are more apt to prevail during summer than during any other part of the year, and it is also well established that their prevalence is to a great extent dependent on the intensity of the solar heat, so that a hot summer is ordinarily essential to the epidemic diffusion. The heat decomposes organic matter, and the products of the decomposition are introduced into the food, drink or air used by the healthy, and becomes an exciting cause of diarrhœa. Imperfect drainage and drinking impure water are also sources of the spread of these diseases.

But far more frequently diarrhœa results from unwholesome or indigestible food or drink, or from excessive indulgence, even in what would otherwise not be hurtful.

In some persons diarrhœa is the usual result of catching cold, i.e., they suffer from catarrh of the digestive instead of the respiratory organs.

For cramps caused either by indigestion, colds, or excessive relaxation, Dr. J. D. Kellogg's Dysentery Cordial will give prompt relief. It acts with wonderful rapidity and never fails to effect a cure.

For infants and children who suffer from summer complaint it is singularly efficacious.

Mr. E. D. Newton, Toronto, writes:—"I have used Dr. J. D. Kellogg's Dysentery Cordial, and found it the best medicine I ever used for diarrhœa."

SAVED HER LIFE.—Mrs. Delia Hannah, Easton's Corners, writes:—"Dr. J. D. Kellogg's Dysentery Cordial was the means of saving my life. I suffered for about a year with Dysentery, meantime employing doctors without avail. After taking the second dose of this Cordial I felt relieved. It is a wonderful medicine, and I would like the afflicted to know how it cured me."

ONLY FOUR DOSES.—Mrs. Stack, Toronto, writes:—"I have much pleasure in saying that four doses of Dr. J. D. Kellogg's Cordial cured me of a very severe attack of Cholera Morbus. I never saw anything act so quickly in subduing the pain and stopping the purging."

Mr. George Smedley, Toronto, says Dr. Kellogg's Dysentery Cordial cured him of Cholera Morbus.

Mr. J. J. Doyle, Sackville St., Toronto, writes:—"I am pleased to testify to the excellence of Dr. J. D. Kellogg's Dysentery cordial, and would not be without it. I was very ill with Cramps, and could not get anything to relieve me until I was advised to use the Cordial, which gave me instant relief."

A SPEEDY CURE.—Mr. John Hawes, Merchant, Carlisle, writes:—"I can recommend Dr. J. D. Kellogg's Dysentery Cordial as a genuine good article. I had occasion to use it myself twice, and on both occasions it worked a speedy cure."

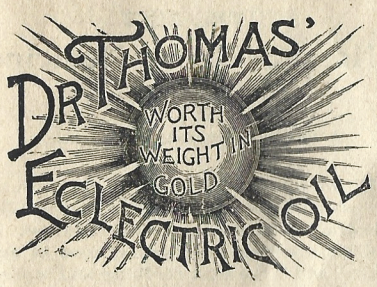
CURED IN TWELVE HOURS.—Mr. M. Knight, Proprietor, and Mr. Geo. Veilleux, Clerk of the Coaticooke House, Coaticooke, P. Q., write:—"We were both cured of a bad attack of Diarrhœa in twelve hours by the use of Dr. J. D. Kellogg's Dysentery Cordial."

UNEQUALLED.—Mr. John C. Hall, Bolton Centre, P. Q., writes:—"I am subject to summer complaints, and in the past have suffered very much with it. In my hunt for a remedy I got a bottle of Dr. Kellogg's Dysentery Cordial, and I can confidently say it has no equal for summer complaints, Diarrhœa, etc. My family have used it and can also recommend it as being the best, we having used all kinds of remedies sold for the cure of such complaints."

A BAD CASE CURED.—Mr. F. C. H. Stevenson, Hudson, P.Q., writes:—"When on the survey of the Montreal and Ottawa Railroad I was taken sick with Dysentery, and for some days was without help. At last I was able to get a bottle of Dr. J. D. Kellogg's Dysentery Cordial, and after the first dose I felt relieved, and before I had taken the bottle I was perfectly cured. I can assure you my case was serious, turning into Bloody Dysentery, and I was so weak that at the end of eight days I had lost twenty-five pounds. I cannot recommend this mixture too highly."

Sold by all medicine dealers. Price 25 cents.

NORTHROP & LYMAN CO., Limited,
Toronto, Proprietors.



JUST THINK OF IT.—You can relieve the twinges of Rheumatism, or the most painful attack of Neuralgia; you can check a cough and heal bruised or broken skin with a bottle of Dr. Thomas' Eclectric Oil, costing only 25 cents.

WHEN A CHILD is suddenly attacked and threatened with suffocation by Croup, Dr. Thomas' Eclectric Oil is precisely the medicine for the emergency, since it is prompt as well as efficient. Every household should be provided with it, as it is a quick antidote for pain, as well as a specific for the above and other complaints.

HEADS THE LIST.—Mr. R. C. Bruce, Druggist, Tara, says:—"I have no medicine on my shelves that sells faster or gives better satisfaction than Dr. Thomas' Eclectric Oil, and the sale is constantly increasing, the past year being the largest I have ever had. One of my customers was cured of Catarrh by using three bottles. Another was raised out of bed, where he had been laid up a long time with a Lame Back, by using two bottles. I have lots of customers who would not be without it over night."

SORE FEET.—Mrs. E. J. Neill, New Armagh, P.Q., writes: "For nearly six months I was troubled with burning pains and aches in my feet to such an extent that I could not sleep at night, and as my feet were badly swollen I could not wear my boots for weeks. At last I got a bottle of Dr. Thomas' Eclectric Oil, and resolved to try it, and to my astonishment I got almost instant relief, and the one bottle accomplished a perfect cure."

HAD LA GRIPPE.—Mr. A. Nickerson, Farmer, Dutton, writes:—"Last winter I had La Grippe and it left me with a severe pain in the small of my back and hip that used to catch me whenever I tried to climb a fence. This lasted for about two months, when I bought a bottle of Dr. Thomas' Eclectric Oil and used it both internally and externally, morning and evening, for three days, at the expiration of which time I was completely cured."

Humor.

EASIEST way to mark table linen.—Leave a baby and some black currant jam alone at the table for three minutes.

STARCH is said to be explosive. It causes explosion in the family when the old man finds it has been left out of his collars.

AN EDITOR'S pistol being stolen, he advertised that if the thief would return it he would give him the contents, and no questions asked.

FARMER—"Poor man! Here's a dollar. How long have you been out of work?" Floating Pilgrim (pocketing money)—"As nigh's I kin remember, about 37 years."

LITTLE JOHNNY—"Mrs. Talkemdown paid a high compliment to me to-day." Mother—"Did she, really? Well, there's no denying that woman has sense. What did she say?" Little Johnny—"She said she didn't see how you came to have such a nice little boy as I am."

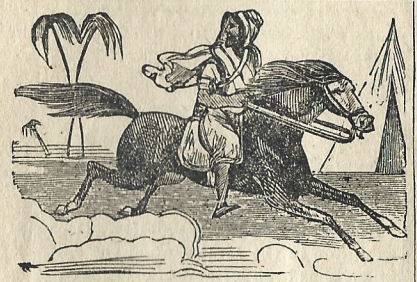
NOT very long ago in London a preacher indulged in a little bit of sarcasm over a small collection, and he did it very neatly. "When I look at the congregation," said he, "I ask, where are the poor? and when I look at the collection I ask, where are the rich?"

"I WONDER why Mrs. —— always wears her dresses cut so low in the neck?" inquired an unsophisticated young gentleman of a cynical acquaintance. "Humph! That's easy. She wears her dress that way so that she can give her husband plenty of cold shoulder."

BROTHERLY LOVE.—Tommy Hardnut—"Will my brother go to heaven, too?" Sunday School Teacher—"Yes, if he is good." Tommy—"Well, if I'm there I'll bet you he'll go out quicker than he came in there." Teacher—"I wouldn't let that worry me, Thomas. You will probably be somewhere else."

A STRONG-MINDED female once wrote with a diamond upon a window her determination never to marry. A gentleman, after reading it, added the following:—

"The lady, whose resolve these words betoken,
Wrote them on glass, to show it may be broken."



Darley's Condition Powders
AND ARABIAN HEAVE REMEDY.

For the Cure of Colds, Coughs, Heaves, Thick and Broken Wind, Inflammation of the Lungs, and all Diseases which affect the Horse.

BY their use the horse's appetite is improved, all derangements of the digestive organs corrected, softening the skin, and giving to the coat a sleek and shining appearance, and may be used with perfect safety at all times, as they contain no ingredient which can injure a horse, whether sick or well. As a Condition Medicine, they are superior to all other known preparations; their effects in this respect are truly astonishing. They may likewise be given to horned cattle as well as horses.

Horses lose their appetite from various causes, but most frequently at the approach of some disease. This circumstance ought not to be overlooked by those who own horses, but should be immediately attended to, as by so doing the disease may be checked, and the life of the horse saved; to do which we are positive there is nothing equal to Darley's Condition Powders and Arabian Heave Remedy; it purifies the blood, corrects all derangements of the digestive organs, and as a necessary consequence the appetite is restored.

THESE POWDERS have now been in use in this country over twenty years, during which they have effected more cures and done more to improve the condition of horses than all others combined. This statement is confirmed by the testimony of thousands, who have either used them or seen them used by others. They do not, like most articles of the kind, benefit for the time being only; their effects are permanent and always safe. They do not contain any of the mineral or vegetable stimulants generally used, which, though they appear at time to benefit, really injure the animal.

THE BEST
Horse and Cattle Medicine
EVER MADE.

A Favorite with all Stock Raisers.

IF your horse is lame, stiff, or there is swelling of any kind, Dr. Thomas' Eclectric Oil is just the medicine to use. It allays swelling, removes stiffness of any kind, and is the most soothing and healing medicine that you can use.

IN CATTLE it cures Horn Distemper and in cows, Garget. A few applications cure cracked teats, for the last named it is especially good.

WORTH KNOWING.—Mr. Jas. Shannon, Leaskdale, writes:—"I suppose it would be of interest to you to know of two wonderful cures effected on horses by Dr. Thomas' Eclectric Oil. A customer of mine had a valuable colt about a week old which got cold and was unable to get on its feet. I advised him to give it a thorough rubbing with Dr. Thomas' Eclectric Oil, which he did, and to his surprise the stiffness was removed, and a perfect cure followed. The second astonishing cure was on a fine colt which had been operated on, followed by great swelling. The farriers said he would die, and they could not save him. 'Then if he is going to die,' said the owner, 'I will go and get a dollar's worth of Dr. Thomas' Eclectric Oil, and it will, at least, ease his sufferings.' He got the Eclectric Oil, and it not only gave the colt relief, but cured him. It is just such remarkable cures as these that advertise Dr. Thomas' Eclectric Oil, and make our sales so much larger than of any other medicine."

EQUALLY GOOD FOR HORSES.—Mr. J. N. Holland, Bolton Centre, P. Q., writes:—"One of my colts, only four months old, had the misfortune to jump on a manure fork, when two of the prongs penetrated the front leg just above the fetlock joint, and ran under the skin right up to the knee. I thought then I had lost my colt, and did not think anything could save him; but as I had never used Dr. Thomas' Eclectric Oil on horses, I thought I would try it. I now have great pleasure in telling you that although I have used a good many medicines, I never found anything like Dr. Thomas' Eclectric Oil. It cured my colt and did not leave any blemish, while the way it removed the inflammation was wonderful."

Cooking Recipes.

Marble Cake.—White part, ½ cup butter, 1 cup white sugar, ½ cup sweet milk, the whites of 4 eggs, 2 teaspoons baking powder, 2 cups flour and a teaspoon essence of lemon. Dark part, yelks of 4 eggs, 1 cup sugar, ½ cup molasses, ½ cup butter, ½ cup sweet milk, 2 cups flour, ½ teaspoon baking powder, 1 teaspoon cinnamon, 1 teaspoon ground cloves, ½ nutmeg. Put in a pan in alternate layers.

Currant, Raspberry or Strawberry Whisk—Put 2 gills of the juice of the fruit to 10 ozs. of crushed sugar, add the juice of a lemon and 1½ pts. cream. Whisk till thick and serve in jelly glasses.

Almond Icing for Cakes.—To every pound of finely pounded loaf sugar allow 1 lb. sweet almonds, the whites of 4 eggs, a little rose-water. Blanch the almonds and pound them (a few at a time) in a mortar to a paste, adding a little rose-water to hasten the operation. Whisk the whites of the eggs to a strong froth, mix them with the pounded almonds, stir in the sugar and beat all together. When your cake is sufficiently baked lay on the almond icing and put it in the oven to dry. Before laying this mixture on the cake, great care must be taken that it is nice and smooth, which is easily accomplished by well beating the mixture.

Sweetbreads.—Select some fine white sweetbreads, put them in a bowl, and pour boiling water over them; let them stand for ten minutes, take them out, dry them, and spread flat upon a platter and send to the cellar till wanted. When that time arrives take one or more. Prepare the frying pan by putting it on the fire till hot, then put into it a small piece of butter, about the size of a walnut, let it get quite hot, and then put in the sweetbread and let it fry till brown. Have two saucers, one with a beaten-up egg in it, another with flour or bread-crumbs sufficient to roll the sweetbreads in, which do, first in the flour and then in the egg saucer. Put in the pan again and fry till done.

Orange Ice Water.—The juice of 6 oranges and grated peel of 3, the juice of 2 lemons. Squeeze out every drop of juice and let the grated peel steep in the juice, strain well through a fine cotton cloth, mix in 1 pt. sugar, then 1 pt. water. Freeze as you would ice cream.

Short Bread.—½ Lb. butter, ¼ lb. white sugar, mix until of a creamy consistency, add as much flour as it will take up. Roll half an inch thick. Put paper in the bottom of the pan, and bake in a moderate oven.

Currant Ice Water.—Press the juice from ripe currants, strain it and put 1 lb. of sugar to each pint of juice. Put it into bottles, cork and seal it, and keep it in a cool, dry place. When wanted, mix with ice-water for a drink or put water with it, make it very sweet and freeze it. Freezing always takes away much of the sweetness. The juices of other acid fruits can be used in the same way.

Floating Apple Island.—Boil 6 or 8 large apples. When they are cold peel and core them, rub the pulp thoroughly through a sieve with the back of a wooden spoon, then beat up light with sugar to your taste. Beat the whites of 4 eggs in orange water in another bowl till it is a light froth, then mix it with your apples, a little at a time, till all is beaten together and it is exceedingly light. Make a rich boiled custard, put it in a glass dish, and lay the apples all over it, and garnish with currant jelly.

Strawberry Jelly.—Express the juice from the fruit through a cloth, strain it clear, weigh and stir to it an equal proportion of the finest sugar, dried and reduced to a powder; when this is dissolved place the preserving pan over a very clear fire and stir the jelly often until it boils; clear it carefully from scum and boil it quickly from fifteen to twenty minutes. This receipt is for a moderate quantity of the preserve. A very small quantity will require much less time.

Jellied Chicken.—Cut up your fowl, lay it in your stewpan, sprinkle with pepper and salt, cover with water and boil till the meat will shake from the bones (have ready a package of gelatine soaked in a cup of water), after removing the fowl pour the gelatine into the liquor, season with a little mace, take the meat from the bones, arrange it nicely in your mould, dark and light alternately, 2 eggs boiled hard and cut in thin slices may be added, then pour the liquor over and set it in a cool place.

Pineapple Sherbet.—Peel and grate the pineapple, add the sugar, and let stand several hours, then strain through a bag; add a pint of water for each pineapple. After putting in the freezer, add the whites of 3 eggs well beaten.

Scraps.

THE ROMANS built the first dikes in Holland.

THE total cost of the Suez Canal exceeded £20,000,000.

THERE are three things to aim at in public speaking: First, to get into your subject; then to get your subject into yourself; and lastly, to get your subject into your hearers.

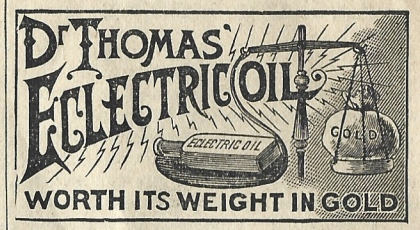
In each life, however lowly,
There are seeds of mighty good,
Still we shrink from much appealing,
With a timid if we COULD;
But God who knoweth all things,
Knows the truth is, if we WOULD.

AN EDITOR thus distinguishes between different sorts of patriotism: "Some esteem it sweet to die for one's country; others regard it sweeter to live for one's country; but most of our patriots hold it sweetest to live upon one's country."

IT.—The horny-handed workman calls it "pay," the skilled mechanic "wages," the city clerk "salary," the banker "income," a landowner "revenue," a lawyer "fees," a burglar "swag," but it all comes to the same thing at the end of the week.

IMAGINARY TROUBLES.—A story is told of an old man who, in his long pilgrimage, had borne many of the ills of life. His friends were condoling with him on the occurrence of some special affliction, and saying that he really had more troubles than other men, when he replied: "Yes, my friend, that is too true. I have been surrounded by troubles all my life long; but there is a curious thing about them, nine-tenths of them never happened."

WOMAN'S TACT AND MANAGEMENT.—Man relies far more than he is aware of for comfort and happiness on woman's tact and management. He is so accustomed to these that he is unconscious of their worth. They are so delicately concealed, and yet so ceaselessly exercised, that he enjoys their effect as he enjoys the light and atmosphere. He seldom thinks how it would be with him were they withdrawn. He fails to appreciate what is so freely given. He may be reminded of them now and then; he may complain of intrusion or interference; but the frown is smoothed away by a gentle hand, the murmuring lips are stopped with a caress, and the management goes on.



AMONG the pains and aches cured with marvellous rapidity by Dr. Thomas' Eclectric Oil is Earache. The young are especially subject to it, and the desirability of this Oil as a family remedy is enhanced by the fact that it is admirably adapted not only to the above ailment, but also to the hurts, disorders of the bowels, and affections of the throat, to which the young are especially subject.

TELL THE DEAF.—Mr. J. F. Kellock, Druggist, Perth, writes:—"A customer of mine having been cured of deafness by the use of Dr. Thomas' Eclectric Oil, wrote to Ireland, telling his friends there of the cure. In consequence, I received an order to send half a dozen by express to Wexford, Ireland, this week."

LAME SHOULDER.—John Hays, Credit P.O., says his shoulder was so lame for nine months that he could not raise his hand to his head, but by the use of Dr. Thomas' Eclectric Oil the pain and lameness disappeared, and, although three months have elapsed, he has not had an attack of it since.

WORD FROM CALIFORNIA.—Mr. J. F. Muncey, San Francisco, Cal., writes us:—"Dr. Thomas' Eclectric Oil is a wonderful medicine for reducing swelling. My leg was fractured, and the foot and ankle being badly swollen, I used the Oil, and found it excellent for taking down the swelling."

STILL ANOTHER TRIUMPH.—Mr. Thos. S. Bullen, Sutherland, writes:—"For fourteen years I was afflicted with Piles, and frequently I was unable to walk or sit, but four years ago I was cured by using Dr. Thomas' Eclectric Oil. I have also been subject to Quinsy for over forty years, but Eclectric Oil cured it, and it was a permanent cure in both cases, as neither the Piles nor Quinsy have troubled me since."

NORTHROP & LYMAN CO., Limited,
Toronto.

PRICE 25 CENTS PER BOTTLE.

BICKLE'S ANTI-CONSUMPTIVE SYRUP

An Unparalleled Remedy for Coughs, Colds, Influenza, Asthma, Croup, Hoarseness, Pleurisy, Bronchitis, Consumption, Spitting of Blood, Whooping Cough, Diseases of the Chest and Lungs, Shortness of Breath, etc.

IN this country the degrees of heat and cold are not only various in the different seasons of the year, but often change from one extreme to the other in a few hours, and as these changes cannot fail to increase or diminish the perspiration they must, of course, affect the health.

Nothing so suddenly obstructs the perspiration as sudden transitions from heat to cold. Heat rarifies the blood, quickens the circulation and increases the perspiration, but when these are suddenly checked, the consequences must be bad. The most common cause of disease is obstructed perspiration, or what commonly goes by the name of catching cold.

COUGHS, COLDS, SORE THROATS, etc. if attended to in time, are easily subdued, but if allowed to run their own course, generally prove the forerunner of more dangerous diseases. Nine-tenths of the consumptives date their affliction from a neglected cold, and the diseases that are caused by wet feet, damp clothes or exposure, are more numerous than are generally supposed. One of the most efficacious medicines for all diseases of the Throat and Lungs is Bickles' Anti-Consumptive Syrup.

THIS IS NOT A MEDICINE got up for speculation, to gull the poor sufferer, who, like a drowning man, will catch at any straw, but it is a scientific preparation recommended by the faculty (to whom the principal ingredients of the preparation have been made known), and which is believed to be the best medicine for diseases of the pulmonary organs which has ever been presented to the public.

If was only after a series of skillful chemical experiments that the inventor was successful in extracting the active principles or virtues of several medicinal herbs, which exert a most wonderful influence in curing Consumption and other diseases of the Lungs and Chest. Although there may be cases of Consumption so far advanced that the Syrup may not entirely cure, still the proprietors are confident that there is no case so bad, or of so long standing, but what may be materially relieved by the use of Bickle's Anti-Consumptive Syrup. In recent cases it may be said never to fail.

GOOD REPUTATION.—Mr. Wm. Robinson, Teeterville, writes:—"I have sold Bickle's Anti-Consumptive Syrup for twenty years and I recommend it in every case for Colds, Coughs, Hoarseness, etc. It is the best article I have ever known, and has a better reputation than any other medicine in this locality."

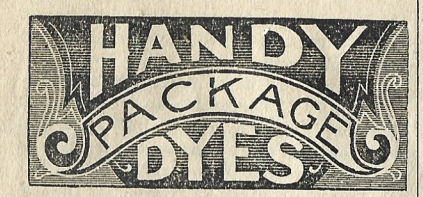
THE ONLY RELIEF.—Miss C. Cameron, Toronto, says: "I contracted a cold, and, through neglect, it finally resulted in Catarrh of the Stomach, from which I suffered for two or three years. Have used Bickle's Syrup for it, and find it the only medicine that gives me any relief.

NONE HALF AS GOOD.—Mr. Wm. McClay, Knowlton, P. Q., writes as follows: "I have great pleasure in testifying to the merits of Bickle's Syrup. I was so hoarse that I could not speak above a whisper, and one dose gave me relief and it only took a few doses to restore my voice. It will cure the most obstinate cough or cold. I never tried a cough medicine that was one half as good as Bickle's."

BRONCHITIS CURED.—Mr. George S. Richardson, Roblin, writes: "I have been using Bickle's Syrup for fully six years and I can cheerfully recommend it to any one (after testing it thoroughly) as having no equal, and I have tried many remedies too. I have two boys and when young they were great sufferers with Bronchitis. The Bickle's Syrup effected a complete cure with one, and always stops the disease on the other. I found it more effectual than the doctor's medicine, and can truly say that it saved me many a dollar. I have used it myself and in our family, and we found it superior to any Cough Medicine we ever used."

COULD ONLY WHISPER.—Mr. Thomas Donovan, Escott, writes: "I was so hoarse last spring for weeks that I could only whisper, but one bottle of Bickle's Syrup completely cured me. Thanking you for the benefit I received from its use, etc."

Price 25c., 50c., and $1 per bottle.



HAVE never been equalled for brilliancy of colors, reliability of shades, and are warranted to color more goods, and to give better satisfaction than any Dye in the market. Compare them, try them, and you will be satisfied of this fact.

Do not be persuaded to try Dyes that are advertised to color large quantities of goods, the colors made from such soon change, and the goods become worthless. This is especially so with colors on cotton. Our special colors for cotton will be found far superior to all others, not only in the large amounts they will color, but in the fastness and brilliancy of the colors, making them indispensable to all wishing to dye cotton goods for carpets or other permanent use.

These Dyes are manufactured from the best and purest materials, so that you are certain to get good colors every time, if your goods are free from grease and the directions followed.

Old silks, faded ribbons, etc., can be made to look like new by using the Handy Package Dyes.

They are just what you want for coloring carpet rags, old dresses, stockings, etc.

Beautiful ornaments can be made out of grass, wheat, oats and other grain, after coloring them with the Handy Package Dyes.

The person with an ingenious mind and decorative taste can find hundreds of ways to beautify their homes by using Handy Package Dyes.

REMARKS ON COLORS.—Pure and bright colors can be had only on white goods. Colored goods, especially silk and cotton, can often be made nearly white by boiling in strong soap-suds and rinsing, repeating the process as long as the color comes into the water.

If the Dyes are used on goods already colored, the color obtained will be a combination of the old and new colors.

A Red color, dyed on Green, Slate or Drab, will make a Brown; on Yellow an Orange; on Blue a Purple; on Violet a Wine.

Green will cover nicely over Gray, Drab, Slate, Bismarck and Blue, making Dark Greens or Olive.

Blue over Green will make a Peacock color; over Red a Violet or Purple; over Yellow a Green; over Browns, Dark Bluish Shades.

Browns will cover over all colors except Black, making on Green a Bronze, on Red a Garnet, on Purple and Violet a Wine or Maroon.

Purple and Violet will color over Red Blue and Brown, making Wine, Plum, etc.

All the dark colors will color over lighter colors, making various shades of the darker colors used.

Mrs. Todd, North Ridge, writes:—"Be sure and send the Handy Package Dyes, as they are the best Dye and we don't want any other."

NORTHROP & LYMAN CO., Limited, Toronto, Agents for Canada.

Sparkles.

WHERE there's a will there's a lawyer.

EVERY man with a smart son believes in heredity.

A MAN has an advantage in a fight with a woman, but a gentleman is at a disadvantage.

SHE was a smart girl who married at fifteen, so as to have her golden wedding when it would do her some good.

"IS IT true that your wife is of a rather skeptical turn of mind?" "She used to be, but I got her a fur-trimmed cloak, and she goes to church every Sunday now."

"WHY does marriage make men look thoughtful?" asked a young lady of an old bachelor. "Well, I suppose it's because they are continually wondering what's going to happen next."

HUXLEY says: "There was a time when men walked on all-fours." He probably alludes to that interesting time in the early life of us all when we approached a neighbor's melon patch from the back way.

A SMALL boy in a suburban town had swallowed a penny. "Kitty," called his alarming mother to her sister in the next room, "send for the doctor, Willie has swallowed a penny!" "No, mamma," interposed the terrified and frightened victim, "send for the minister." "Why," faltered his mother. "Because papa says our minister can get money out of anybody."

Coloring Recipes.

Scarlet (very superior).—3 Ozs. cochineal, 3 ozs. cream tartar and 4 ozs. solution of tin. Powder the cochineal and rub through a bag into blood-warm water sufficient to cover the yarn. When it is a little warm put in the cream tartar, and simmer, then add your solution of tin. Your yarn must be wet with clean water. Steep it in the dye till the yarn is properly dyed. Dry your yarn before you wash it. This will color 3 pounds.

Wine Color.—1 Lb. wool, ½ lb. red powder, 1 oz. madder compound. Soak the powdered wool in warm water all night, mix the madder compound with about ½ pt. of water (in a glass), and add it to the rest; rinse the wool in warm water and put it in the dye; boil about half an hour; take out the wool and rinse it in cold water. A color almost as fine may be had by using ¼ lb. of alum, and boiling in the same way.

Green.—For 5 lbs. goods use 5 lbs. fustic and 18 ozs. alum. Soak in water until the strength is extracted, put in the goods until of a good yellow color, remove the chips and add extract of indigo in small quantities at a time until the color is satisfactory.

Pink.—For every 3 lbs. yarn or cloth take 3½ qts. water, or enough to cover the article you wish to color, 2 ozs. cochineal, and ½ oz. cream tartar. Steep the cochineal in warm water two hours, or until the strength is entirely extracted, and add the cream tartar; then wet the cloth in clear water; wring it out and put it in the dye; bring it to a scalding heat, let it remain in a few moments, and it will be finished.

Yellow.—1 Lb. of wool or cloth, ¾ lb. fustic, ¼ lb. alum. Put all in an earthen vessel, and pour on sufficient hot water to cover the wool and keep it warm all night. give it half an hour's boil in a brass kettle, and then rinse in cold water. A much deeper and richer yellow may be had by using turmeric powder instead of fustic, and proceeding in the same manner.

Cheap Brown for Wool and Cotton.—For 10 lbs. goods, ½ lb. japonica, 1 oz. blue vitriol, 2 ozs. bichromate of potash. Put the japonica into 4 gallons of soft water, boil until dissolved, add the blue vitriol, and stir well; put in the goods and keep at boiling point for two hours; wring out and put into the solution made with the potash, let it remain for half an hour, then wash in soap suds.

Black on Wool, Silk, or Cotton.—For 1 lb. of cloth it will require 1 oz. extract of logwood and ½ oz. blue vitriol. Prepare an iron kettle with a sufficient quantity of water to admit the yarn or cloth to be worked in the dye without being crowded; bring the water to a scalding heat, then put in the yarn or cloth a few minutes; when it is thoroughly wet, take it out and drain it; in the next place add the blue vitriol and, when dissolved and the water skimmed carefully, put in the material to be colored, and let it remain half an hour at a scalding heat, airing it occasionally, then take it out and rinse it in soft water. The vitriol water may be emptied into a separate vessel, and the extract of logwood dissolved in a sufficient quantity of water, brought to a scalding heat, and skimmed; put in the cloth, keeping the dye in the same temperature, and let it remain half an hour, airing it frequently, then take it out and drain it; add the vitriol water to the dye and put it in again; let it remain fifteen minutes, airing as before. Clean it well. For cotton, add a little common glue.

Madder Red.—Take 1 lb. madder for every 2 lbs. yarn or cloth. Soak the madder in a brass or copper kettle one night in warm water, enough to cover the yarn you wish to color. Next morning put in 2 ozs. madder compound for every lb. madder which you have soaked, then wet your yarn or cloth in clean water, and wring it out in clear water; afterwards put in the dye; now place the kettle over the fire and bring it slowly to a scalding heat, which will take about half an hour. Keep it at this heat half an hour if a light red is wanted, and longer if a dark one, the color depending upon the time it remains in the dye. When the color is made rinse the cloth immediately in cold water; it will then be finished.

Purple.—For 10 lbs. of goods use ¾ lb. alum, 1 teacup muriate of tin, ¼ lb. pulverized cochineal, ¼ lb. cream of tartar. Boil the alum, tin and cream of tartar twenty minutes, add the cochineal and boil five minutes, immerse the goods two hours, remove and enter them in a new dye, composed of ¾ lb. Brazil wood, 1¾ lbs. logwood, 1 lb. alum, 2 cupfuls muriate of tin, adding a little extract of indigo.

Lilac (for silk.)—For 1 lb. silk use 1½ lbs. archill. Mix it well with the liquor, make it boil quarter of an hour, dip the silk quickly, then let it cool, wash in soft or river water.

Orange.—For 10 lbs. goods use ½ lb. sugar of lead, boil fifteen minutes, when a little cool enter the goods, and dip for two hours, wring out, make a fresh dye with 1 lb. bichromate of potash, ¼ lb. madder; immerse until the desired shade. The shade may be varied by dipping in lime water.

Light Silver Drab.—For 5 lbs. goods use 1½ ozs. logwood, 1½ ozs. alum. Boil well, enter the goods, and dip for one hour. Grade the color to any desired shade by using equal parts of logwood and alum.

Blue.—A splendid blue may be produced in an hour by the following process:—For 1 lb. wool or cloth take 2½ ozs. alum and 1½ ozs. cream tartar. Boil these together in a brass or copper kettle for about an hour; now take sufficient warm water to cover the cloth or wool, and color it to the shade you wish with the liquid blue; put the whole into a copper pot and boil it a short time, taking care to keep it stirred; remove the cloth, rinse in clear cold water, and hang it up to dry.

Blue (on cotton).—For 1 lb. take 2 ozs. copperas, dissolve in sufficient boiling water, put the cotton in, and let it soak one hour. Dissolve ¾ oz. prussiate potash in same quantity of fresh boiling water, and add ½ oz. sulphuric acid (by weight), then dip the cotton alternately from one to the other three times, or until the desired change is obtained, and rinse well with cold water.

Salmon.—Take 1 lb. wool, ¼ lb. annatto, and ¼ lb. soap. Take water sufficient to cover the wool, in which dissolve the annatto and soap; rinse the wool in clean water, put it into the annatto mixture and boil about half an hour. The shade may be made lighter or deeper according to the quantity of annatto used.

Orange (on cotton).—For 1 lb. take 2 ozs. sugar of lead and 1½ ozs. bichromate of potash. Dissolve each separately in just enough boiling water to cover the cotton, and dip it alternately from one to the other three times, or until the desired shade is obtained.

Green (on cotton).—Dip the cotton colored blue into the orange dye.

Pink (on cotton).—For 5 lbs. take 2 lbs. nicwood and 4 ozs. solution of tin. Put the cotton in and let it remain till the shade suits.

Crimson.—Use 1 lb. lac dye, together with 2 ozs. madder compound, to every 2 lbs. cloth or yarn. Soak the lac dye over night in a brass or copper kettle, then add the compound and stir; then the cloth, and bring your dye slowly to a scalding heat; then vary the time as you wish the color. If dark, let it remain some hours; if not, one hour; then rinse in soft water, without soap.

Brown.—For 1 lb. wool take ¼ lb. alum and 1 oz. cream tartar, and boil for half an hour. Take ½ lb. red powder, ¼ lb. fustic, and 2 ozs. logwood chips; soak these a night in sufficient warm water to cover the wool; take the wool out of the alum water; and boil with the woods for about half an hour. If a dark brown is wanted, add about a teaspoon of copperas.

Dove and Slate Colors of all shades are made by boiling in an iron vessel a teacup of black tea with a teaspoon of copperas and sufficient water. Dilute this until you get the shade wanted.

All fancy colors should be colored in brass and copper vessels, with plenty of soft water, and wet before putting them into the dye.

Cooking Recipes.

Boston Brown Bread.—1½ Cups Graham flour, 2 cups cornmeal, ½ cup molasses, 1 pt. sweet milk, ½ teaspoon soda. Steam three hours.

Lemon Cheese Cake.—Break 1 lb. loaf sugar into small lumps, put to it ¼ lb. butter, the yelks of 6 eggs with the whites of 4, the juice of 3 lemons, and the peel of 2 grated. Put these into a pan, let them simmer over a slow fire until the sugar is dissolved. Continue to stir it gently one way while it is on the fire, or it will curdle. Keep it in a jar like mince-meat. Let it simmer till it begins to thicken, or looks like honey.

Raspberry Vinegar.—Fill a jar with red raspberries picked from the stalks. Pour in as much vinegar as it will hold. Let it stand ten days, then strain it through a sieve. Don't press the berries, just let the juice run through. To every pint add 1 lb. loaf sugar. Boil it like other syrup, skim, and bottle when cold.

Jenny Lind Cake.—½ Cup butter, 1 cup milk, 2 tablespoons cream, 2 cups sugar, 3 eggs, 1 teaspoon cream of tartar, ½ teaspoon soda, 4 cups flour.

Nice Delicate Cake.—1 Cup white sugar, 5 tablespoons butter, whites of 6 eggs, 1 cup sweet milk, 3 cups flour and 2 spoons baking powder sifted in the flour. Flavor with orange, lemon or vanilla.

Pop Overs.—1 Egg well beaten, 1 cup sweet milk, 1 cup flour. Heat the gem-pans before pouring in the mixture, and bake in a hot oven.

Oyster Plant.—Scrape the roots, dropping each into cold water as soon as cleaned. Exposure to the air blackens them. Cut in pieces an inch long, put in a saucepan with hot water to cover them, and stew till tender. Throw off the water and add soup stock or milk enough to cover them. Stew ten minutes after this begins to boil, put in a great lump of butter cut into bits and rolled in flour. Boil up once and serve.

Creaming Potatoes. — Slice cold boiled potatoes very thin, have ready a saucepan of boiling milk, in which place the potatoes with salt, a good sized piece of butter, and while boiling thicken with flour mixed with water, stirring until delicate and creamy. When ready dish for the table. The goodness of this dish depends much upon catering just when ready, ten minutes being sufficient time to prepare it.

Endorsed by over 600 Doctors in Canada.

WE have recollections that are hard to erase from our memory of a time when the good old-fashioned but disagreeable Castor Oil was the favorite medicine with our mothers. We then feared to tell that we were sick for we knew what would follow that acknowledgment. We preferred suffering in silence rather than take that nauseous and sickening medicine. But with the advancement of science this feeling has disappeared; one discovery has followed another, and one of the most important in the history of medicine is the discovery of a way whereby Castor Oil can be sweetened and rendered palatable.

TO THE INVENTOR of Copland's Sweet Castor Oil is the world indebted for this valuable improvement on a staple household medicine. After careful and long research he made this discovery and called his preparation Copland's Sweet Castor Oil. It is of the same strength and medical qualities as the ordinary Castor Oil, and while equally safe and harmless, yet acts with more certainty, and produces neither nausea nor griping. Some children say it is honey; others call it syrup; they all say they like it. One parent says: "My children drink it like water;" another: "We had to hide the bottle or they would have finished it right off;" another: "My little girl has taken it twice without any trouble, and does not know what it is, though she hates the ordinary Castor Oil, and we could never get her to take it without a fight." Yet another: "I wish you success of your Sweet Castor Oil; it is a splendid thing, sure to take the place of all the common oil."

NORTHROP & LYMAN CO., Limited,
Toronto, Proprietors.

Sold by all medicine dealers. Price 25 cts.

Cooking Recipes.

Chicken and Ham Pie.—Cut 2 chickens into joints, season them with salt, pepper and cayenne, a little powdered mace and a tablespoonful of chopped mushrooms; then make balls of forcemeat and the hard boiled yelks of eggs, and lay them in the dish between the joints of chicken, with a few slices of lean ham in between, and add a little water with a mushroom boiled in it. Cover with puff paste and bake.

Fowl Stuffed with Oysters—Truss a young fowl, as for boiling, and fill the inside, which must have been well cleaned, with oysters, from which the beards have been taken, and which have been washed in their own liquor, tie up the ends of the fowl and put it into a pipkin or earthern-ware jar, which put into a saucepan of boiling water; keep it boiling for nearly two hours, and then take the gravy which will have flowed from the fowl and stir into it gradually the yelks of two eggs, well beaten, and a teacup of milk; then put this sauce into a saucepan and let it get quite hot, but without boiling, and pour it over the fowl when sent to table. A few oysters may also be added to the sauce, if liked; but all but a very little must be sent up in a tureen. From two to three dozen oysters is the number wanted.

Veal Stuffing.—Chop ½ lb. suet, put it into a basin with ¾ lb. bread-crumbs, a teaspoon salt, 1 of pepper, a little thyme or lemon-peel chopped, 3 whole eggs. Mix well and use.

Fried Veal Cutlets.—Take ½ pt. milk and a well-beaten egg, and flour enough to make a batter. Fry the veal brown in some sweet lard, then dip it in the batter and fry again till brown. Put in a little butter to fry after the veal is taken up and put on top of the veal. Then put a little flour-paste into the gravy, adding salt and pepper, and after one boil pour it over the whole. The veal should be cut quite thin, and should cook nearly an hour in the whole.

Plain Onion Sauce.—Peel some very small onions, and boil them whole in milk, seasoned lightly with pepper and salt, and put in some bits of butter rolled in flour. Let them boil till tender all through, but not till they lose their shape. Eat them with any sort of boiled meat.

Invisible Cement.—Dissolve isinglass in spirits of wine by boiling. It will unite broken glass so as to render the crack invisible.

IN the foremost rank of American tonics and anti-periodics stands Northrop & Lyman's Quinine Wine. The laboratory of the chemist never yielded a more salutary preparation, or one in which the ingredients are more completely harmonized. The Feeble and Nervous derive from it new strength. Sufferers from Dyspepsia and Loss of Appetite find that it not only enables them to digest and assimilate properly, but imparts an unwonted relish for food. Invalids usually suffer from depression of the mind. There is no better remedy for Despondency, originated by ill-health, than this genial tonic. Pure sherry and aromatic constituents of a choice description enhance its remedial value and give it an agreeable flavor. It promotes convalescence following exhausting maladies, stimulates and fertilizes the circulation, and increases the muscular power. Sleeplessness, Twitching of the Muscles, Trembling of the Limbs, and other manifestations of nervous weakness, are speedily remedied by it. It is also specially beneficial to children and delicate females, and to business men, students and those who have much brain work we would say, "Never be without it." It will strengthen you, keep your system in regular order, and enable you to successfully grapple with the work you have to do. As an anti-periodic it possesses great excellence.

Chills and Fever, Bilious Remittent Fever, and the minor malarial complaints, Dumb Ague, and Ague-cake, are eradicated by it, and the system fortified against their return. The remedies frequently prescribed for Fever and Ague have reference only to preventing the paroxysm and breaking the chill, without regard to the condition in which the system may be left after the chills have been removed; whereas, the mere suppression of the paroxysms in reality is but a small part of what is required to effect a radical cure.

A PERFECT BUILDER.—Mr. W. McClay, Knowlton, P. Q., writes:—"Having been ill for a long time and my system completely run down, so that I scarcely felt able to work, I was induced to try Northrop & Lyman's Quinine Wine for a tonic and builder up of the system, and I found it to work like magic. It gave me an appetite, and in a remarkably short time restored me to health and strength. I think it the best tonic in the market and wouldn't use any other."

A WELL-KNOWN MERCHANT'S EXPERIENCE.—Mr. E. Robinson, Windham Centre, writes:—"For about ten years I have been troubled with Headache or Brow Ague, as some people call it, a pain across my forehead accompanied with biliousness. Have tried nearly all the medicines sold in this country, but received no relief or benefit from them. Finally I commenced using Northrop & Lyman's Quinine Wine, and before I had used six bottles I was completely cured, and I have not had an attack of it since, now nearly one year."

GOOD ADVICE.—Mr. E. T. Mulligan, Toronto, writes:—"In gratitude to you for what your most valuable medicine, Quinine Wine, has done for my wife, I wish to express my best wish and hope that all sufferers from disease to which your medicine is adapted will not hesitate in resorting to its use. My wife having been troubled with general debility, and having no appetite or relish for her food, I procured a bottle of your Quinine Wine, and after submitting it to our family doctor, he told me he could prescribe nothing better. Thanking you for what it has accomplished, I am, etc."

Mrs. Joseph Spencer, Toronto, writes:—"Having been a sufferer from general debility and weakness, so peculiar to persons of a nervous temperament, I was induced to try your Quinine Wine. After taking the first bottle, it had such a decided effect that my system began to rebuild, and my appetite was so much improved that I decided to continue the medicine; and I have no hesitation in saying that after I used the second bottle I was quite restored to my natural health. I feel as if I can not find words to express my feelings to you for what your medicine has done. I have also recommended it to my friends troubled in like manner, and in every instance it has met with the same results. I wish your medicine every prosperity."

Cooking Recipes.

Caramels.—1½ Lbs. brown sugar, ¾ cup milk, ¼ lb. chocolate, butter the size of an egg. Stir constantly, when it begins to thicken, try by dropping a little in cold water until it hardens, put on butter plates, and before it is cold cut it in squares.

Vinegar Candy.—2 Cups sugar, 1 cup good cider vinegar, a piece of butter the size of a walnut. Boil until well done. Any quantity can be made, but be sure to have twice as much sugar as vinegar.

Nut Candy.—2 Cups white sugar, 1 cup water, 2 tablespoons vinegar. Boil half an hour, and just before taking off the stove add the kernels of any kinds of nuts you prefer, chopped.

Travelling Lunch.—Chop sardines, ham and a few pickles quite fine; mix with mustard, pepper, catsup, salt and vinegar; spread between bread nicely buttered. This is to be cut crosswise, like jelly-cake.

Pickled Peaches.—Scald the peaches to remove the skins; to 12 lbs. fruit add 4 lbs. sugar, 1 qt. vinegar, cinnamon and cloves to taste.

Snowball Pudding.—Boil a coffee-cup of rice with sugar and salt to taste, until well done. Pour into 6 teacups and put in a cool place. When quite cold turn out on a platter, put a teaspoon of jelly on the top, and serve with boiled custard poured around, not over them.

Fried Mushrooms.—When peeled put them into hot butter and let them heat thoroughly through—too much cooking toughens them. Season well with butter, pepper and salt. Serve on buttered toast. A teaspoon of wine or vinegar on each mushroom is a choice method.

Fig Pudding.—½ Lb. figs, ¼ lb. grated bread, 2½ ozs. powdered sugar, 3 ozs. butter, 2 eggs, 1 teacup milk. Chop the figs small and mix first with the butter, then all the other ingredients by degrees; butter a mould, sprinkle with bread-crumbs, cover it tight and boil for three hours.

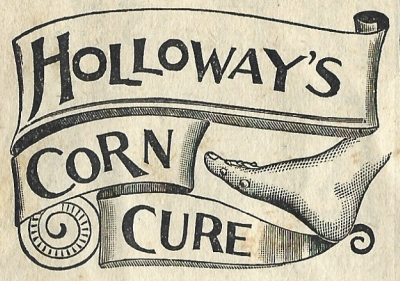
Orange Marmalade.—One dozen Seville oranges, 1 doz. common oranges, 1 doz. lemons. Boil the oranges and lemons whole in water for five hours; scoop out the inside, removing the seeds; cut the peel into thin slices with a knife, and add to every pound of pulp and peel 1 pt. water and 2 lbs. sugar. Boil twenty minutes.

AT DEATH'S DOOR.

DYSPEPSIA CONQUERED.
A GREAT MEDICAL TRIUMPH.

GENTLEMEN,—My medical adviser and others told me I could not possibly live when I commenced to use Northrop & Lyman's Vegetable Discovery for Dyspepsia. My case was one of the worst of its kind. For three years I could not eat meat and my weight decreased from 219 to 119 lbs. All the food I took for thirteen months previous to taking the Vegetable Discovery consisted of milk. I am now entirely cured and have regained my usual weight, can eat anything with a keen relish and feel like a new man. I have sold over thirty dozen Vegetable Discovery since it cured me, as I am well known, and people in this section know how low I was, and thought I could not possibly be cured. They are eager to try this grand medicine. It certainly saved my life, as I never expected to recover when I first commenced using it. I am not exaggerating anything, but I feel glad to be able to contribute this testimonial, and trust it may be the means of convincing others of its merit as a certain cure for Dyspepsia. (Signed) JEAN VALCOURT,
Wotton, P.Q. General Merchant.

A MAN MADE HAPPY.—Mr. Melville B. Marsh, General Merchant, Abercorn, P. Q., writes:—"For five years I had been a great sufferer with Dyspepsia; the pain in the pit of my stomach was almost unbearable, and life only seemed a drag to me. When I would go to sleep I would have horrible dreams, and my life became very miserable, as there was no rest neither day nor night. But with the use of only two bottles of Northrop & Lyman's Vegetable Discovery this unhappy state has all been changed, and I am a well man. I can assure you my case was a bad one, and I send you this that it may be the means of convincing others of the wonderful curative qualities possessed by this medicine that are specially adapted for the cure of Dyspepsia. A lady customer of mine had the Dyspepsia very bad, she could scarcely eat anything, and was troubled with pains similar to those I suffered with, and she cured herself with two bottles of Northrop & Lyman's Vegetable Discovery. I wish you success with your medicine, as I am fully convinced it will do all you claim for it."



THERE are but few persons who do not know by experience what a corn is, although all may not know the cause.

There are two kinds of corns—hard corns, which are caused by friction, the result of pressure through wearing boots too small or ill-fitting, and the soft corn, generally the most annoying and obstinate to get rid of, to be found between the toes, because of the pressure of the joints and the moisture from perspiration.

Either kind, although they may not be large, can remind us that sometimes small annoyances can become very powerful and very painful.

But the most painful and obstinate can be removed by using Holloway's Corn Cure.

This medicine is a specific for corns and warts, and we have never heard of it failing to remove even the worst kind. It is only necessary to read the testimonials to be convinced that it is a grand remedy.

A HAPPY MAN.—Mr. J. P. Lattimore, Cape LaRonde, N.S., writes:—"I thank you for Holloway's Corn Cure. It is a sure cure for corns. I was troubled for a long time with corns, and I assure you it is a blessing to get rid of them."

AFTER THIRTY YEARS.—Mr. Edward Roberts, of the Oakville House, Oakville, writes:—"Two bottles of Holloway's Corn Cure have removed seven corns from my feet after thirty years of suffering. All other corn preparations failed to give relief. I can confidently recommend it as a sure cure."

ENTIRELY CURED.—Mr. J. W. Brown, Chicago, Ill, writes:—"Where can I get some of Holloway's Corn Cure? I was entirely cured of my corns by this remedy, and I want to get some more to give relief to some of my friends."

HE HAD SIXTEEN OF THEM.—Mr. James Bullock, Campbellcroft, writes:—"I removed thirteen corns from one foot and three from the other with two bottles of Holloway's Corn Cure, and although two years have elapsed since, I have not had any further trouble. The operation was painless and a perfect cure."

Mr. William Frank, Peterboro', writes:—"I was troubled with a corn for thirty years. I had it operated upon by four different corn doctors, but it was only by the use of Holloway's Corn Cure that a cure was effected."

NO PAIN.—Mrs. Geo. Simpson, Toronto, says:—"I have suffered severely with corns, and was unable to get relief from treatment of any kind until I was recommended to try Holloway's Corn Cure. After applying it for a few days I was enabled to remove the corn, root and branch—no pain whatever, and no inconvenience in using it. I can heartily recommend it to all suffering from corns."

Mr. Joseph Wallace, Louisville, writes:—"I suffered with corns for forty years. For the last two or three years I could scarcely walk except by the help of a cane. I tried different kinds of corn cures but got no relief until I got a bottle of Holloway's Corn Cure. After applying it for a few days only, I removed the corns, root and branch."

Mr. Thomas Sabin, of Eglington, says:—"I have used Holloway's Corn Cure with the best results, having removed ten corns from my feet. It is not a half way cure or reliever, but a complete extinguisher, leaving the skin smooth and clear from the least appearance of the corns."

WARTS REMOVED.—Mr. John Atkinson, Cheapside, writes:—"Holloway's Corn Cure removed half a dozen warts from my hands."

NORTHROP & LYMAN CO., Limited,
Toronto, Proprietors.

PRICE 25 CENTS PER BOTTLE.

Fun.

A MAN gathers wisdom by financial loss. Like a razor, he is sharper for being strapped.

ON an ocean greyhound.—"Great Scot, what a lot of food that man eats! He must be what they call a stowaway."

"DIGNITY, my son, is a very proper sort of thing; but don't put on too much of it, or you may be taken for a footman."

A LITTLE girl sent out to find eggs, returned without success, complaining that lots of hens were standing about doing nothing.

A SURE and certain remedy for the healing of every variety of Sore, from a simple Scratch or Bruise to the most aggravated Fever Sore or Scrofulous Ulcer, including the Healthy Ulcer, the Weak Ulcer, the Indolent Ulcer, and Ulcers of all kinds, Wounds, Bruises, Burns, Scalds, Corns, Chilblains, Cuts, Sore Nipples, Broken Breasts, Boils, Bed Sores, Fistulas, etc., and all affections of the skin known by the names of Eczema, Salt Rheum, Erysipelas, Tetter, Scald Head, and every variety of Chronic Disease of the Skin.

THIS OINTMENT is a compound of remarkable healing ingredients, and its composition has been arrived at by the most thorough investigation. It stands pre-eminently at the head of all the external medicines for healing, as it never drives the disease inward, to take effect on the internal organs.

PILES.—This Ointment has given excellent satisfaction in curing Piles. Some very bad cases have been cured by applying Kellogg's Healing Ointment only, but while we believe it will cure this troublesome and painful complaint without the assistance of any other medicine, yet we think the only rational means of cure is to use Northrop & Lyman's Vegetable Discovery to remove the cause of the affliction, and the Healing Ointment to remove the disease. You thus effect a complete and permanent cure.

Its properties, when applied to sores, go directly to the diseased part, attract the virus to the surface, and heal the sore from the bottom. It is simply asked that the afflicted will try one box, the use of which will convince the most sceptical, and do more to introduce it into favorable notice than volumes written in its praise. In curing

SCROFULA AND ITS SORES

with the assistance of the Vegetable Discovery it is without a parallel. We say, with the assistance of the Vegetable Discovery, for to attempt to heal a Scrofulous or any other Sore which owes its origin directly to Impure Blood, and while that impurity is in the system, is folly, as you cannot accomplish this successfully unless you drive the virus from the system. To remove Scrofulous Humor from the Blood and System it is safe to say there is no known medicine that will do it so effectually as Northrop & Lyman's Vegetable Discovery.

FOR THE TOILET.—As this Ointment is exceedingly pleasant, and never becomes rancid, it is admirably adapted for Sore Lips, Pimples, Eruptions or Sores that disfigure the face, Sunburn, Irritation of the Skin after being exposed to the wind, Chapped or Sore Hands, and in fact, for all sores that require a cooling and healing ointment.

For Dandruff, Irritation or Eruption of the Scalp, and all diseases that have a tendency to cause Baldness, it will be found a sovereign remedy.

Miss Levina Wetzel, Listowel, says:—"I used Kellogg's Healing Ointment for Salt Rheum, and I never had anything to cure my hand so quickly. It is the best ointment I ever saw."

BAD CASES OF ERYSIPELAS CURED.—Mr. Geo. Smith, Sombra, writes:—"About three years ago my wife had Erysipelas in her feet and legs, and she was confined to her b l in consequence. Her limbs were so bad swollen that she could not walk. I got two boxes of Dr. Kellogg's Healing Ointment, but only used one of them, when she was cured, and she has never had an attack of it since. The other box I gave to my father, as he had an attack of Erysipelas in the face, and it cured him. I always keep a box of Kellogg's Healing Ointment in my house, and would not be without it. It is also an excellent ointment for Eczema."

FOR ALL KINDS OF SORES.—Mr. J. Ferguson, Caintown, writes:—"For three summers my cows were greatly troubled with sore teats, which were so painful we could scarcely milk them; but by the use of Kellogg's Healing Ointment they are now all cured. I can say I never tried anything as good as this ointment. It is a wonderful article for all kinds of sores and to make the skin soft."

NORTHROP & LYMAN CO., Limited, Toronto,
Proprietors,

PRICE 25 CENTS PER BOX.

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